

SONALI VISHAL GARDE

**Senior Quality Assurance Associate | Food Safety Team Leader (FSTL)
FSSC 22000 Internal Auditor | Food Safety | Regulatory & Laboratory
Compliance**

📍 India

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PROFESSIONAL SUMMARY

Senior Quality Assurance Associate and designated **Food Safety Team Leader (FSTL)** with **9+ years of experience** in FMCG food manufacturing, laboratory quality control, and food safety auditing. Strong expertise in **FSSC 22000 V6.0**, HACCP, PRP/OPRP/CCP management, **FSSAI regulatory compliance**, and advanced **analytical & laboratory testing**. Proven track record in audit handling, FSMS documentation, raw material to finished goods approval, and continuous improvement initiatives.

CORE COMPETENCIES

- Food Safety Team Leadership (FSTL)
 - FSSC 22000 V6.0 / ISO 22000
 - HACCP | PRPs | OPRPs | CCPs
 - FSSAI Regulatory Compliance
 - FSMS Documentation & Audit Readiness
 - Risk Assessment, RCA & CAPA
 - Internal, PRP & Hygiene Audits
 - Customer Complaint Management
 - SAP / ERP & Advanced Excel
 - Laboratory Testing & Data Integrity
 - Training & Cross-Functional Coordination
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PROFESSIONAL EXPERIENCE

Hygiene & Food Safety Auditor

Equinox Labs – Pune & Lonavla, India

April 2024 – October 2025

- Conducted hygiene, GMP, GHP, and food safety audits at food manufacturing units.
 - Assessed compliance with **FSSAI regulations** and applicable food safety standards.
 - Documented audit observations and presented findings to client management.
 - Verified implementation and effectiveness of **Corrective and Preventive Actions (CAPA)**.
 - Supported clients in strengthening regulatory and audit compliance.
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Senior Quality Assurance Associate / Food Safety Team Leader (FSTL)

Pravin Masalewale (Suhana Foods), Shirwal, India

December 2016 – Present

Reporting to: Deputy General Manager

FSSC 22000 & FSMS Leadership

- Served as **Food Safety Team Leader (FSTL)** responsible for implementation, maintenance, and continual improvement of **FSSC 22000 V6.0 FSMS**.
- Led hazard identification, hazard analysis, and risk evaluation for raw materials, processes, and finished products.
- Ensured effective implementation and monitoring of **PRPs, OPRPs, and CCPs**.
- Coordinated **Management of Change (MOC)** activities related to raw materials, processes, equipment, and layouts.
- Reviewed food safety objectives, FSMS policies, and risk assessments based on audit findings and performance data.
- Ensured compliance with **traceability, mock recall, and product withdrawal/recall** requirements.

Auditing & Regulatory Compliance

- Conducted **internal FSMS, PRP, GMP, and hygiene audits** as a certified Internal Auditor.
- Supported certification, surveillance, and recertification audits including documentation review and NCR closure.

- Ensured compliance with **FSSAI, customer, and certification body requirements.**

Quality Operations

- **Verified and approved raw materials, packaging materials, and finished goods** as per specifications and regulatory standards.
- Implemented quality controls across processing and packaging lines.
- Reviewed **Batch Manufacturing Records (BMRs)** to identify food safety and quality risks.
- Prepared monthly **MIS reports** and supported QA budget monitoring.

Customer Complaints & CAPA

- Led investigations of food safety and quality-related customer complaints.
- Performed structured **root cause analysis (RCA)** and implemented **CAPA**.
- Monitored effectiveness to prevent recurrence.

Continuous Improvement & Projects

- Contributed to initiatives achieving **25% improvement in product reliability and consistency.**
- Supported FSMS and quality implementation for **Suhana Breakfast Range** products.
- Designed and facilitated a **Sensory Panelist Training Program.**

Training & Awareness

- Conducted training on **Food Safety, GMP, GHP, HACCP, and FSMS** for production and QA teams.
- Developed SOPs, work instructions, and training materials.

TECHNICAL & ANALYTICAL SKILLS

(Laboratory & Regulatory Focused)

Analytical Instruments & Technologies

- **FOSS NIR Analyzer**
- Moisture Analyzer
- **Karl Fischer (KF) Analyzer**
- pH Meter

- **UV–Visible Spectrophotometer**
- **Automatic Titrator**
- **Microwave Ashing System**
- **Soxhlet Fat Analyzer**
- **LabSox System**
- **Crude Fibre Analyzer**
- **Tap Density Meter**
- Analytical Balance
- Sieve Shaker

Laboratory & Compliance Expertise

- Wet chemistry analysis
 - Instrument calibration, validation & maintenance
 - Laboratory documentation & data integrity
 - Compliance with FSMS, FSSAI & audit requirements
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EDUCATION

Bachelor of Science (B.Sc.) – Chemistry

Rajendra Senior College, Khandala

2014 | Passed with Distinction

TRAININGS & CERTIFICATIONS

Food Safety, Quality & Audit

- **FSSC 22000 V6.0 – Internal Auditor**
- **FSSC 22000 V5.1**
- **HACCP & Implementation in Food Industry**
- **BRC Issue 8**
- **FOSTAC Supervisor – Level 2**
- **Food Safety Management System – EP Infoways, Noida**

Regulatory & Compliance Training

- **FSSAI Regulatory Services Training – FoodChain ID**

Date: 6 June 2025

Topics Covered:

- FSSAI Acts & Regulatory Landscape
- Regulatory Requirements for Packaging Materials
- Finished Goods Compliance
- Food Labelling Requirements
- LM-PCR Guidance

Laboratory & Analytical Training

- **FOSS Advanced NIR Training**
- **Wet Chemistry Analysis – NABL Accredited Laboratory**

Sensory & Product Evaluation

- **Sensory Evaluation of Food (Spices) & Its Application in the Food Industry**

NAFARI (National Agricultural Food Analysis & Research Institute), Pune, Maharashtra, India

7–8 November 2025

DECLARATION

I hereby declare that the information furnished above is true and correct to the best of my knowledge.