

GEORGE SPARKS

5716 West Lane • Lake View. New York 14085

(716) 432-8799 • george@buffalo.com

Web site www.wnyexecutivecandidates.com

Linked In www.linkedin.com/in/georgeasparks

FOOD PLANT MANAGER/QA MANAGER

Exceptional operations manager who enhances quality, sanitation, productivity, safety, and cost per case. Develops cost effective strategy programs focusing on improved utilization and efficiencies from <3000 cases per day to >4000. Expert in conducting program audits workplace accidents. Overall, never compromise quality for case output.

EMPLOYMENT HISTORY

FLEISCHER'S BAGELS, INC., (BAKEWISE BRANDS, INC.) MACEDON, NY

50M annual sales

2010 – 2012

QUALITY ASSURANCE MANAGER/DIRECTOR

Manage a staff of 5, 4 QA Techs and a Compliance Coordinator, spanning 3 shifts, 24/7. Clients include retail grocers, food service, and co-packer for major name retail brands.

- Department budget preparation and CAPEX planning for new Scaling operation
- Maintained GMP's oversee and review GFSI / SQF program
- Maintained Excellent SQF score 2010 and 99.6% 2011
- Increased previous Superior AIB score in 2010 and increased again in 2011
- Reduced the number of external and internal complaints by 25%
- Reduced 50% of in-plant paperwork through needs analysis and addition of computer work stations
- Liaison for Co-Packer compliments/complaints used root cause to successfully solve complaint issues
- Reduced plant scrap, from 8 % < 4% through the implementation of new scaling/waste process
- Implemented BRC, GFSI, and FSMA with Co-Packers
- Facilitator for all facilities Food Safety, Quality, and Defense, risk assessment and corrective action plans

HARVEST TIME BREAD COMPANY, MOUNT AIRY, NC

65M annual sales, International Company

2008 – 2010

DIRECTOR OF MANUFACTURING

Managed 80 employees spanning 3 shifts. Clients included retail grocers, food service/restaurants Utilizing technology from industry leaders such as Rheon, Koenig, and Mecatherm.

- Instrumental in achieving excellent rating for on time shipments while reducing all overtime hours
- Maintain GMP's and implementing SQF program, mentored the QC/QA Manager in SQF
- Achieved Superior AIB rating for several years
- Increased unit capacity from 3600/hr on a roll line by 100%, guided the Strategy Team on machine utilization
- Maximized the return on assets (ROA) raised efficiencies from 64% to 92%, target 89%
- Minimized raw and finished waste from >10% to <4%
- Financial experience with P&L statements, budget preparation and CAPEX planning
- Project Manager for the installation of a Cryogenic system

COSTANZO'S BAKERY, INC., BUFFALO, NY

2006 – 2008

QA Manager

Developed and implemented sanitation department and program. Which included sanitation standards and procedures for maintenance of equipment, facilities, pest control and personnel practices, also establishing budgets for the sanitation department for personnel and enhanced pest control. At inception, there was very little in place, mostly everything had to be initiated and functional within 6 months.

- Achieved an Excellent AIB rating (890 points) within 6 months
- Collaborated with the FDA in establishing compliance in the facility and all required documentation
- Implemented Food Safety programs in Shipping and Receiving, Production, and Warehouse departments
- Wrote the company HACCP program
- Wrote all the QA manuals, including specifications, standards, and procedures.
- Developed SOPs, SOIs, and GMPs
- Point person for customer concerns and complaints
- Identified, analyzed, and established technical guidelines
- Inspected, audited supplier facilities

PALLET SERVICES, INC., TONAWANDA, NY

2004 – 2005

General Manager

Supervised plant operations, including the environmental aspects of air and water quality, for a wooden pallet manufacturer. Collaborated on several major OSHA issues including VPP, machine guarding, LO/TO, MSDS, ergonomics, and emergency evacuation plans.

- Set up SOPs and SOIs
- CAPEX planning for major plant modernization project
- Improved production planning to eliminate backorders and decrease turnaround times, from 30+ days to 10 business days
- Implemented a storage and retrieval system that opened up 15% more floor space utilization, and allowed daily inventory to be completed without obstacles

Freezer Queen Foods, Inc. Buffalo, NY

2003 - 2003

Plant Manager

Directed application of production standards, quality, and safety programs, through 12 department managers and 300+ employees

- Updated and monitored the plant's GMP and HACCP program
- Submitted several CAPEX projects, each with < 1 year ROI
- Ensured compliance with FDA, USDA (on-premises inspector), OSHA, EPA and DEC regulations
- Ensured that the QA Dept. that all SOPs and established SOIs were updated and met customers' requirements
- Monitored allocation of personnel to ensure fulfillment of production schedules

DAYSRING ENTERPRISES, INC., Buffalo, NY

1994 – 2003

Plant Manager

Promoted process improvement of a two-shift production operation for a confectionery, including "nutraceuticals" manufacturer. Instrumental in the safe use of the steam processing area and in key issues coached safety, sanitation, cost-per-case, throughputs, and quality.

- Implemented HACCP program, QA and QC systems along with AIB methods
- Created a "team concept" with incentives for personal productivity and accountability
- Brought the company from non-compliance to OSHA-acceptable standards (LO/TO, MSDS, and VPP) The company went 2+ years without a Lost-Time-Accident (LTA)
- Introduced SPC, safety training, and a higher level of GMPs. Raised company practices from compliance with New York State Department of Agriculture to FDA standards.
- Raised efficiencies goals by establishing case output targets, and minimizing scrap (>10% to <3%)
- 100% maximization on the return on assets (ROA)
- Prepared budget and Major CAPEX planning for plant renovation and the addition of high speed equipment
- Initiated analysis of raw materials and finished goods, and set up guidelines and parameters with our raw material suppliers, including inspecting their facilities and transportation systems

GENERAL MILLS, Buffalo, NY

1989 – 1994

Manager

Directed 60 operators and technicians on a three-shift rotation in an extrusion food manufacturing environment and monitored waste water and air emissions, scheduling, and promoting positive employee relations.

- Instrumental in QA/QC sensory implementation and Sensory Panel
- Fostered a collaborative work environment that improved worker productivity
- Introduced a communication system between distribution, raw materials, and purchasing that reduced incidents of production interruption

CERTIFICATES

American Institute of Baking (AIB)
Certified in GMP's
HACCP Certification
Certified Food Defense Coordinator
Certified SQF Practitioner
Member of Institute of Food Technologists (IFT)
Member of Erie County Local Emergency Planning Committee (LEPC)
Stationary Engineer License 2nd Class, Buffalo
EPA, DEC, and OSHA Safety Training

EDUCATION

State University of New York At Buffalo, Buffalo, New York
Bachelor of Arts
Hilbert College, Hamburg, New York
Associate of Arts

LANGUAGES

Fluent in Polish

COMMUNITY INVOLVEMENT

Founder/Sponsor, Freedom Village USA (home for troubled teens), Lakemont, NY
Honorary Member, American Legion Post 527, Hamburg, NY
Member of the Buffalo 100 Club