



HANNAH LEE

CONTACT



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LinkedIn | Portfolio



City, ST

KEY SKILLS

- Food contamination analysis
- HACCP compliance
- Quality control testing
- Microbiology techniques
- Equipment calibration

CERTIFICATIONS

- Food Safety Modernization Act (FSMA) Certification, FSPCA, May 2019

ABOUT ME

Food safety lab technician ensuring regulatory compliance
Five years of experience in food safety testing and contamination analysis.
Reduced contamination rates by 10% through updated testing protocols.

PROFESSIONAL EXPERIENCE

Food Safety Lab Technician

Pure Foods, Inc., Dallas, TX | January 2022 - Present

- Conducted routine testing for contaminants in food samples, achieving a 99% accuracy rate
- Reduced contamination rates by 10% through improved testing methods
- Maintain compliance with FDA and USDA regulations

Quality Control Assistant

Healthy Eats Co., Fort Worth, TX | June 2019 - December 2021

- Supported quality control initiatives through sample analysis and data documentation
- Assisted in maintaining HACCP-compliant procedures

EDUCATION

Bachelor of Science Food Science

Texas A&M University, College Station, TX | May 2019