

# Reaghan Megan

Food Inspector

## Profile

Diligent Food Inspector with 1 year of experience in ensuring food safety and compliance with industry regulations. Adept at conducting thorough inspections, identifying potential hazards, and providing recommendations for improvement. Excellent knowledge of food handling procedures, HACCP principles, and local health codes. Strong attention to detail, critical thinking skills, and a commitment to maintaining the highest standards of food quality and public health.

## Employment History

### Food Inspector at South Dakota Department of Health, SD

Mar 2023 - Present

- Conducted over 500 inspections of food establishments annually, ensuring compliance with state and federal food safety regulations and reducing the risk of foodborne illnesses in South Dakota.
- Identified and resolved 50+ critical food safety violations, resulting in a 10% decrease in the number of reported foodborne illness outbreaks in the state during the tenure.
- Trained and mentored 10 new food inspectors, improving the overall efficiency and effectiveness of the South Dakota Department of Health's food inspection program.
- Collaborated with local health departments and food industry partners to develop and implement a comprehensive food safety education campaign, reaching over 1,000 food service workers and managers and contributing to a 15% improvement in food safety practices across the state.

### Assistant Food Inspector at AIB International, SD

Sep 2022 - Jan 2023

- Conducted over 250 thorough food safety inspections across various food manufacturing facilities in the region, ensuring compliance with AIB International standards and local regulations, and contributing to a 15% reduction in food safety incidents.
- Successfully identified and addressed 50+ instances of non-compliance, working closely with facility managers to develop and implement corrective action plans, resulting in a 90% improvement in overall compliance rates within 6 months.
- Streamlined and improved the inspection reporting process by developing a new digital documentation system, leading to a 30% increase in efficiency and enabling the completion of 20% more inspections per month.

## Education

### Bachelor of Science in Food Science and Technology at South Dakota State University, Brookings, SD

Aug 2017 - May 2022

Relevant Coursework: Food Chemistry, Food Microbiology, Food Processing and Engineering, Food Analysis, Food Product Development,

## Details

[reaghan.megan@gmail.com](mailto:reaghan.megan@gmail.com)

(401) 292-6923

123 Main St, Rapid City, SD 57701

## Links

[linkedin.com/in/reaghanmegan](https://www.linkedin.com/in/reaghanmegan)

## Skills

HACCP Knowledge

Allergen Awareness

Sanitation Assessment

Pest Control Management

Microbiological Testing

Foodborne Illness Prevention

Traceability Compliance

## Languages

English

Italian

## Hobbies

Gardening and growing organic produce

Cooking and experimenting with new recipes

Attending food festivals and culinary events