

# MAHMOUD MOUSTAFA

Senior Food Safety,  
Quality And Hygiene  
Inspector ,Food Import  
And Reexport  
Regulation Advisor

## Contact

### Address

Dubai, DUBAI

### Phone

050-3458061 / 055-3037708

### E-mail

arwa.alaa1234@gmail.com

### LinkedIn

MAHMOUD MOSTAFA

## Skills

Active listening

Decision-making

Managing

Communication

Quality management

Specification

Supervision

Validation

Food hygiene expert

Food handling guidelines

Safety rules

Food hygiene expert

Senior food safety inspector and regulation advisor . outstanding performer in managing and solving any issue within food management . Proven success in leadership, operational excellence and organizational development with keen understanding of elements of industry business. Recognized for inspiring management team members to excel and encouraging creative work environments.

## Work History

2010-09 -  
Current

### SENIOR FOOD SAFETY INSPECTOR ,FOOD RULES ADVISOR

*Dubai Municipality, DUBAI, DUBAI*

- Food Label Assessment and approval.
- Food item registration and approve it.
- Approve the Release of Food Import for Re-Export Consignments.
- Accredited the approval through Dubai Municipality website for the consignment through Food Import Re-Export Services.
- Check out the upload the required documents in the FIRS system.
- Follow up the pending case in the FIRS system and contact with concern or contact persons in the companies.
- Approve the dispose of food waste or food non-conforming to the approved specifications, at designated disposal sites in Dubai.
- Approve the food disposal certificate through the FIRS system.
- Close the applications after finalizing the export report submitted from the consignee.
- Transfer the consignment to the importer's warehouse for inspection purposes (in the case of deferred inspection alongside an undertaking not to touch the consignment prior to the final inspection and release).
- Transfer Food Consignment to and from Other Emirates.
- Release Imported Food Consignments for Sale in the Local Market.

Safe food storage

Training in food handling  
preparation

Food chain preservation

Food preparation skills

Food Defense / Food  
Microbiology

Food preparation and  
quality

Food quality standards

Food supply monitoring

Maintaining safety rules

Food Safety Regulations

Food safety understanding

Food safety protocol

Food Safety Compliance

Interpersonal skills

Leadership

Management skills

Problem-solving

Time management

Flexibility

Transferable skills

## Software

Microsoft word ,power point  
,excl and outlook

- Inspection of import and re-export of food shipments in and out of Dubai to make sure of the validity and conformity with the standard specifications.
- Audit requests for import shipments and the attached documents.
- Physical inspection for all item in packing list.
- Collection of samples for laboratory examination and follow up.
- Edit violations of not complying food items.
- Accredite the Food Establishment as per the Dubai municipality rules.
- Stop banned shipments from entering into the country.
- Destroy substances invalid items.
- Transfer shipment for further inspection in Dubai or other emirates.
- Issue health certificate.
- Apply the terms of agreements safety of imported and exported food.
- Preparing of daily reports.
- Classification and registration of food items according to risk level.
- Working as a team to achieve our target through applying the ISO 17020 in Food Safety Department of Dubai Municipality.
- Inspect all licensed units as frequently as may be prescribed by the Designated Officer.
- Procure sample and send for analysis in case contravention, surveillance.
- Investigate any complaint in respect of any contravention of the provisions of the Act.
- To maintain a database.
- To maintain a record of all inspections made and action taken in the port.
- To recommend issue of improvement notices.
- Make inquiries and inspections as may be necessary.
- To stop and inspect any vehicle suspected to contain any unsafe food.
- Carry out food safety surveillance to identify and address the safety hazards.
- Respond to incidents of food poisoning in his area and to send report to the Designated Officer.

## Languages

Native of Arabic

English

- To detain imported packages which are suspected to contain articles of food, the import or sale of which is prohibited.
- To coordinate and facilitate the introduction of food safety systems.
- Uniform implementation of the standards and other requirements as specified.
- Collect the samples.
- Seize any article of food.
- Can enter and inspect any place.
- May destroy, deteriorated, perishable product after giving notice in writing.
- Receive report and samples of article of foods.
- Maintain record of all inspections made by Food Safety Officers and action taken by them in the performance of their duties.
- Investigate any complaint.
- Ensure a high standard of objectivity, accountability, practicability, transparency and credibility.
- Customer service and direct connection with consignee and companies to confirm the status of the shipment in the port.
- Managed quality assurance program, including on-site evaluations, internal audits and customer surveys.
- Increased customer satisfaction by resolving all issues.
- Monitored social media and online sources for industry trends.
- Resolved conflicts and negotiated mutually beneficial agreements between parties.
- Drove operational improvements which resulted in savings and improved profit margins.
- Maintained excellent attendance record, consistently arriving to work on time.
- Devoted special emphasis to punctuality and worked to maintain outstanding attendance record, consistently arriving to work ready to start immediately.

2006-06 -  
2010-07

### Quality Assurance in Charge

*Best Food Company, Dubai, United Arab Emirates,  
dubai*

- Development of procedures that explain how to verify that the HACCP and hygiene system is working well.
- Implementation of HACCP and hygiene System, documenting and updating of HACCP Operation Manual.
- Updating the process and food safety system based on the change in international standard and specification.
- To assure the complaint municipality rules and regulations.
- Supervision of the team members to report to make sure each activity is followed up and monitored.
- Checking raw material and reporting to GM about the defected material product.
- Following FIFO program in stores.
- Communication with the HACCP and ISO consultants.
- Audit processes and procedures in relation to the quality assurance system.
- Where food safety or quality is at risk, product is put on hold at discretion of QA.
- With management of next steps agreed with the Quality Manager.
- Closing root cause investigations report in a timely manner.
- Implementing & managing SSOP & GMP's procedures.
- Overseeing the development of corrective action to be followed when he discovers that there is a deviation from the HACCP plan.
- Daily observation and Verification of CCP Records.
- Interaction.
- With Production and Purchase Department in all Quality Aspects.
- Carrying Out Maintenance, Calibration and Validation of Laboratory Equipment's and all Temperature Controllers.
- Records Maintenance for all machineries.

- Audits on systems and products are performed to monitor and verify the effectiveness of the quality management system, a crucial food safety activity.
- Non-compliance issues are assessed for impact on food safety & quality.
- Identify and report to stakeholder's non-conformances relating to Food Safety and quality records.
- Supervising the preparation of the map of the flow of products.
- Supervising the analysis of potential hazards in food products.
- Participating with the team to describe the preventive measures used when determining the risk and the possibility of reducing the risk or remove.
- Determination of critical control points for follow-up during the manufacturing process.
- Coordinating with team members in decision-making for developing critical limits for corrective actions associated with each point of the critical control points, which have been identified.
- Follow-up to provide documents or records for use in the previous registrations.
- To verify that finished products are assessed on QA taste panel and meet agreed specification.
- Identify raw materials not meeting specification and raise concession seeking approval from production for the management of the material.
- Make sure to activate the records and must be control on all the tracks and registered on the computer for easy access and ease of decision-making.
- Agricultural Pest Control Engineer.
- In Egypt.
- Drove operational improvements which resulted in savings and improved profit margins.
- Maintained excellent attendance record, consistently arriving to work on time.
- Resolved conflicts and negotiated mutually beneficial agreements between parties.

- Monitored social media and online sources for industry trends.
- Devoted special emphasis to punctuality and worked to maintain outstanding attendance record, consistently arriving to work ready to start immediately.

2001-10 -  
2006-03

### **Pest Control Specialist**

*Agriculture Research Center, ALMANSOURA,  
ALDAKAHLIA*

- Agricultural consultant in pest control.
- Visit and identify the infestation in the fields.
- Diagnosis of the type of infestation.
- Accurate identification of the infestation and identification of its causes.
- Description of suitable pesticides.
- And work to complete the spraying process under my control.
- Explain biological control methods as an alternative to pesticides.
- Training workers and farmers on proper methods during the control process, in cooperation with the Ministry of Agriculture.
- Deployed physical baits, glue boards and traps to catch and eliminate interior pests.
- Factored in current climate and property specifications when preparing and applying chemicals.
- Applied basic mathematical skills to properly calculate fumigant needs for specific building size and exterior footprint.
- Conducted property and building walk-throughs to assess conditions, identify infestations and isolate sources.

## **Education**

1998-07 -  
2001-07

### **Bachelor of Science: Agricultural Science Engineering And Education**

*Benha University - Benha City*

- Qualified Professional Experienced in Food Safety Management for 14 years.
- Agricultural Science Engineering And Education.
- Food import and reexport regulation advisor .

## Accomplishments

- Used Microsoft Excel to develop inventory tracking spreadsheets.
- Resolved product issue through consumer testing.
- Collaborated with team of SYSTEM CREATING AND INHANSMENT in the development of NEW FOOD IMPORT AND REEXPORT SYSTEM IN DUBAI MUNICIPALITY .

## Additional Information

- PERSONAL INFORMATION date of birth 14/07/1980
- Divining license ,UAE AND EGYPT

## Certifications

Project Management Professional (PMP)

Commercial cheating

Basic Food Hygiene Training in RMK Food Safety, Dubai

HACCP Implementation Certificate RMK Food Safety, Dubai

Pest Control Program in Ministry of Agriculture, Egypt

Locust Control Center training in Ministry of Agriculture, Egypt

Soil Research program in Ministry of Agriculture, Egypt

Personal in charge work shop Dubai municipality

Risk-based inspection of imported food training course RMK

Inspection of imported food shipments at ports in Dubai Municipality

Entry of inspection data in Dubai Municipality

Evaluation of the Active Managerial Control in Food Establishments in Dubai Municipality

Foundations of classification, registration and labeling of foods Dubai Municipality

Diseases that infect vegetables and fruit and inspection methods for it in Dubai Municipality

Innovation in government work in Dubai Municipality

Disclosure of cases of customs smuggling and commercial fraud in Dubai Municipality

Specific inspection criteria by food group at the port in Dubai Municipality

Training workshops on information security in Dubai municipality

Let's gear up to volunteer and defy COVID 19 in MBRU UNIVERSITY

Let's break the chain of COVID 19 infection in MBRU UNIVERSITY

Dubai government excellent (Dubai for all) in DUBAI executive council

Work remotely and productivity in HBMSU UNIVERSITY

Creativity, innovation and invention at work

Volunteer for a million meals campaign in the Emirates