

FRANK RODRIGUEZ

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Professional Summary

Accomplished and energetic supervisor with a solid history of achievement in the oil rig industry and food production. Motivated leader with strong organizational and prioritization abilities. Areas of expertise include management, mechanical skill and production. My forte is quality assurance where I thrive and have a good understanding of what regulations to follow and how to enforce the rules on the floor.

Skills

- Management
- Education and Training
- Production and Education
- Mechanical
- Quality Control
- Food Inspection
- Customer Service
- Detail Oriented
- Data Entry
- Time Management

Experience

Fencing Foreman. March 2019- November 2019

Gusher Oil Field Services – Greeley, CO

I was the foreman for the fencing crew at Gusher's oil company. I coordinated with my manager and determined what would be required by my crew to complete the job in a timely fashion. I was responsible for also assisting in the

Supervisor

Mar 2015-Nov 2018

T-Rod Construction — Greeley, CO

I was required to maintain a safe environment for all workers and frame buildings. Supervise, coordinate, and schedule the activities of construction and extractive workers. I also had to estimate material cost. Consider worker requirements to complete the necessary tasks. Reading blue prints and planning the day out based on what needed to be done. I supervised a group of eight individuals and would assign individuals to tasks.

Bolt-Up Mechanic Apr 2013—May 2015

All Around Roustabout — Greeley, CO

My team and I were responsible for digging from the well head to the separators. Then plumbing from oil heads to separators. We were required to plumb until the battery pad was finished and running. We would remain on standby, in the case that anything may had gone wrong. This position also required regular maintenance and PAN. I was also required to file JSA paperwork.

Laborer

TRRSI – Greeley, CO

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QA, Fab Supervisor May 2008—Mar 2013

JBS Beef Plant — Greeley, CO

I started the day by attending a meeting with all Supervisors, General Managers, Superintendent. We would go over yesterday production on SOPS, HACCP, SPS, SSOP'S, CCP'S safety, food safety, injuries, claims, production, quality, yields, production hours, attendance, and what we could do to be more productive. I would regularly trim carcasses and tend assembly lines, performing a few of the many cuts needed to process a carcass. Remove bones, and cut meat into standard cuts in preparation for market. Managed the floor and informed employees on safety regulations. Inspected product for defects, fecal process, trim, and re-process inspections and paperwork. Informed production of processes that need to be applied for defects. Performed direct observations and measurements of CCP's. I was a QA for two years, doing a lead person job at nights. The responsibility of running six employees. We would have to clean our department by washing and sanitizing floors, machinery, tools, and equipment. I would be responsible for batching samples that required labels and paperwork through the computer. We would then send the samples to get tested, holding all combos until results where back. I would make sure all employees

followed plant regulatory requirements set by HACCP's, SSOP's, and SPS's. I would get to the trim floor and started pre-op by having employees wash down all conveyers and sanitize. I would take the meat masters off the belt and sanitize the three I had. I would go make sure all conveyers; tumblers inspect sprayers were properly working. The QA department would help out throughout the shift checking defects, SOP, HACCP, inspect, food safety, sampling every combo and foreign objects.

Education

Associate, Automotive	May 1993
Denver Institute of Technology — Denver, Co	
Minor, A/C	May 1993
Denver Institute of Technology — Denver, Co	