

MAY BOUNMARK

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Highly motivated and dependable with a broad-based experience in the quality control manufacturing industry with the ability to learn quickly and adapt to changes. Have helped create a great work culture that is focused on safety and quality through effective leadership, communication, and accountability.

EXPERIENCE

03/2022-CURRENT

QUALITY CONTROL TECHNICIAN, CLERMONT FOOD

- Training other QC techs on the Redzone application due to the company transitioning from physical paperwork to Redzone
- Consistently inspects protein bars to ensure that the protein bars meet the correct spec requirements
- Uses a caliper to ensure that the protein bars meet the length requirement

10/2021-03/2022

QUALITY CONTROL TECHNICIAN, FRESCA FOOD

- Very knowledgeable with the Redzone application for entering inspection data and review paperwork
- Knows how to document inspections and review paperwork manually incase the Redzone application isn't working
- Very knowledgeable with using the water activity meter. This meter is used to measure the ingredients of the bars to ensure that the protein bar has the correct amount of each ingredient
- Consistently going to the production line to ensure that the protein bars do not have metal inside them
- Ensures that the correct Corrective Action is taken place when a protein bar does not meet the spec requirements

09/1999-09/2015

INSPECTOR II, MEDTRONIC

- Reviewed Manufacturing Instruction and Quality Control procedures for current practices and to ensure that the latest REV is being used.
- Inspected and documented inspections for medical device assemblies to ensure that the devices were functioning correctly and meeting the test requirements based on the Verification Procedure.
- Would place lots on a Corrective Action Hold when the medical devices did not meet the spec requirements.

EDUCATION

05/2000

GED, CORNERSTONE CHRISTIAN CORRESPONDENCE SCHOOL