

MICHAEL BARISUA MADU

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Meat Inspector | Compliance & Quality Assurance | IT Systems & Security Background

Practicing Company Meat Inspector with hands-on experience enforcing food safety and regulatory compliance in high-throughput meat processing environments. Strong working knowledge of New Zealand food safety legislation, including the Animal Products Act, Risk Management Programmes (RMPs), and HACCP systems. Recognised for sound inspection judgement, accurate documentation, and consistent enforcement of compliance standards supporting audit readiness, product integrity, and public health - Brings additional experience in IT systems and security, including user access control, system monitoring, and working within regulated digital environments.

AREAS OF EXPERTISE

Food Auditor • Compliance Assessor • Company Meat Inspector • Quality Assurance Officer • HACCP Coordinator • Regulatory Compliance Officer • ISO 22000/ISO 9001 Systems Alignment • Active Directory, Microsoft 365, Azure, Splunk, Wireshark, Nmap, Basic Networking & System Troubleshooting, Systems & Inventory Management: ERP (SAP Fundamentals).

WORK HISTORY

AFFCO New Zealand Limited – New Zealand

Meat Inspector | Compliance & Quality Assurance (Aug 2023 – Present)

Operate within high-risk meat processing environments to verify compliance with New Zealand food safety and export regulatory frameworks, including the Animal Products Act, Zero Faecal Tolerance (ZFT) requirements, and site-specific Risk Management Programmes (RMPs). Conduct verification activities across slaughter and processing operations, ensuring adherence to HACCP principles, hygiene standards, and operational controls consistent with ISO 22000 food safety management systems. Maintain accurate, traceable inspection records and audit evidence in line with ISO 9001 documentation control principles, while identifying non-conformances and verifying corrective actions through to closure. Actively support audit readiness for internal reviews and external regulatory verification.

AFFCO New Zealand Limited – New Zealand

Experienced Knief-hand | Slaughter floor (April 2023 – Aug 2023)

Carried out precision knife work on the slaughter floor in a high-volume red meat processing environment, following SOPs, food safety requirements, and Zero Faecal Tolerance (ZFT) standards. Maintained hygiene, knife control, and safe work practices while meeting production targets in a physically demanding, team-based setting.

University of Port Harcourt Teaching Hospital – Nigeria

Systems Security Specialist (2019 – 2023)

Supported compliance operations within a regulated healthcare environment governed by patient confidentiality, data protection, and operational accountability requirements, including HIPAA-aligned privacy and security principles. Maintained controlled access to sensitive systems, supported internal audit processes, and ensured documentation accuracy and traceability. Participated in risk assessments, incident reporting, and corrective action activities, applying structured compliance and quality management practices.

EDUCATION AND PROFESSIONAL CERTIFICATION

Bachelor of Science (BSc) – Computer Science University of the People | 2021 – 2026 (*Expected*)
Level 4 Diploma - New Zealand Certificate in Meat Processing (Compliance & Quality Assurance)

INFORMATION TECHNOLOGY CERTIFICATIONS/TRAINING

ISC2 – Certified in Cybersecurity (CC), Google IT Support Certificate, Cisco Networking Academy – Introduction to Cybersecurity, U.S. Department of Homeland Security – Advanced Cybersecurity for Industrial Control Systems (ICS), LinkedIn Learning – TCP/IP, VPN, and Firewall Configuration, Professional Development: SAP ERP Fundamentals (Materials Management) *Focus: Goods Receipting, Inventory Movements, and Warehouse Management Systems (WMS).*

REGULATORY KNOWLEDGE & MANAGEMENT SYSTEM ALIGNMENT

Animal Products Act (New Zealand), Zoonotic Free Trade (ZFT) Requirements, HACCP-Based Food Safety Systems, Risk Management Programmes (RMPs), ISO 22000 – Food Safety Management Principles, Quality Management & Documentation Control, HIPAA-Aligned Privacy & Data Protection Principles - Basic IT Governance & Security Frameworks (NIST Cybersecurity Framework, Access Control, Incident Response Practices)

PROFESSIONAL STRENGTHS

Ante-mortem and post-mortem inspection, regulatory compliance enforcement, HACCP verification and monitoring, ZFT and Risk Management Programme (RMP) compliance, animal disease and defect identification, non-conformance identification and reporting, corrective action verification, inspection documentation and traceability, audit readiness support, food safety hazard identification, process hygiene verification, regulatory reporting accuracy, quality assurance support, high-throughput processing operations

Additional Information

Full New Zealand Work Rights (AEWV), Full Driver's Licence, Experienced in highly regulated and audited environments