



Axel Mills

Packaging Operator I

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STRENGTHS

- ♥ **Safe Equipment Operation**
During busy second shift runs, followed startup and shutdown checks closely, helping teammates keep production orderly and safe.
- 🔧 **Practical Troubleshooting**
When jams or sensor faults appeared, checked standard causes first and became a trusted source for clear Maintenance notes.
- ✔ **Food Safety Discipline**
Label checks, line clearance, GMPs, and HACCP routines stayed connected, protecting traceability during demanding batch changes.
- 📈 **Production Awareness**
Reviewed downtime, waste, yield, and equipment results with shift leaders, turning line observations into useful operating decisions.
- 👥 **Peer Training**
Demonstrated safe checks and documentation routines for newer operators, making difficult procedures easier to apply on shift.

SKILLS

Food Packaging Bag Packaging

Cup Packaging HMI Panels

Machine Startup

Machine Shutdown

Machine Adjustment

Basic Troubleshooting

SUMMARY

Packaging operator with three years of **food manufacturing** experience supporting bag and cup lines in safety, quality, and efficiency focused production settings. Operates multiple **packaging machines** through startup, adjustment, breakdown, reassembly, and shutdown, using HMI panels, recipe specifications, line clearance, label checks, and production records. Applies GMPs, SOPs, HACCP practices, CCP monitoring, allergen controls, and **food safety** requirements during batch changes and routine production. Tracks safety, quality, productivity, waste, yield, downtime, equipment performance, and floor level inventory. Performs basic care inspections, resolves routine faults, and partners with Maintenance on equipment reliability. Communicates clear line updates to leads and supervisors. Comfortable with production math, refrigerated conditions, moving machinery, physical handling up to 50 pounds, and **second shift** operations.

EXPERIENCE

Packaging Operator, Bag and Cup Lines

Red River Prepared Foods 📅 January 2025 - Present 📍 Denton, Texas

Operate multiple bag and cup packaging lines on second shift, supporting safe production, recipe accuracy, equipment reliability, inventory control, and operator training.

- Started and **shut down** bag and cup lines using HMI checks, recipe verification, and approved procedures.
- Verified labels and completed **line clearance** before batch changes, preventing mixed materials and traceability issues.
- Tracked safety, **quality**, productivity, waste, yield, downtime, and **equipment performance** for shift communication.
- Resolved routine packaging faults through trained adjustments, then coordinated complex repairs with Maintenance personnel.
- Completed daily basic care inspections and documented findings for **equipment** reliability follow up.
- Recorded floor level **inventory**, holds, and waste after line events using production tracking systems.
- Supported cross training by demonstrating safe checks, documentation routines, and responses to common downtime conditions

Packaging Line Operator, Refrigerated Production

Trinity Valley Foods 📅 June 2023 - December 2024 📍 Lewisville, Texas

Ran food packaging equipment in refrigerated production, combining safe machine operation, quality controls, documentation, troubleshooting, and practical production math.

- Ran **packaging equipment** in refrigerated conditions while meeting established safety, quality, and throughput expectations.
- Performed breakdown, cleaning preparation, reassembly, setup, and adjustment under approved operating procedures.
- Confirmed machine readiness through **HMI panels**, physical checks, and documented **startup** requirements.
- Applied **GMPs**, SOPs, allergen controls, and HACCP practices during routine production and batch changes.
- Monitored trained CCPs and completed accurate paperwork supporting food safety and product traceability.
- Diagnosed jams, sensor issues, sealing problems, and material feed interruptions using standard **troubleshooting** steps.
- Used rates, ratios, percentages, charts, and line counts to explain **downtime**, waste, yield, and shift results.
- Checked labels and packaging materials during changes, protecting traceability between completed production batches

[Line Clearance](#) [Label Verification](#)

[GMPs](#) [SOPs](#) [HACCP](#)

[CCP Monitoring](#) [Allergen Control](#)

LANGUAGES

English Native

Spanish Intermediate

MY CAREER



● Packaging Operator, Bag and Cup Lines at Red River Prepared Foods (1.8 Years)

● Packaging Line Operator, Refrigerated Production at Trinity Valley Foods (1.5 Years)

PROJECTS

Packaging Line Reliability Initiative 📅 2025

A practical line improvement effort focused on basic care inspections, HMI checks, downtime observations, and clearer Maintenance handoffs. Small checks made recurring faults easier to spot during production.

Batch Change Traceability Routine 📅 2024

A focused production improvement effort connecting label verification, line clearance, allergen controls, inventory records, and hold documentation. Careful transitions supported safer, cleaner batch changes.

LEADERSHIP & AWARDS

- Recognized by shift leadership for dependable packaging operation and clear communication during production changes.
- Selected to support operator cross training through practical demonstrations of safe checks and documentation routines.
- Commended for accurate records covering waste, yield, downtime, inventory, and equipment performance.

EDUCATION

High School Diploma

Denton High School 🎓 GPA: 3.5 📅 2023 📍 Denton, Texas

Coursework: Production safety, food handling, equipment operation, applied mathematics

CERTIFICATIONS

- HACCP for Food Manufacturing Certificate 📅 2024
- Food Manufacturing GMP and Allergen Control Training 📅 2024
- Valid Texas Driver License 📅 2023

TECHNICAL SKILLS

- **Packaging Equipment:** Bag packaging machines, Cup packaging machines, Sealing equipment
- **Machine Controls:** HMI panels, Startup controls, Shutdown controls
- **Food Safety Systems:** GMPs, SOPs, HACCP
- **Quality Controls:** Label verification, Line clearance, Product traceability
- **Allergen Management:** Allergen controls, Batch change checks, Material segregation
- **Production Metrics:** Safety KPIs, Quality KPIs, Productivity KPIs
- **Waste and Yield:** Waste tracking, Yield tracking, Downtime tracking
- **Inventory Systems:** Floor level inventory, Hold records, Waste records
- **Maintenance Practices:** Basic care inspections, Preventive maintenance, Equipment reliability
- **Production Documentation:** Production records, CCP records, Shift reports
- **Troubleshooting Methods:** Jam resolution, Sensor checks, Material feed checks
- **Production Mathematics:** Whole numbers, Fractions, Ratios

PROFESSIONAL AFFILIATIONS

- Food manufacturing operations teams, supporting safe production and dependable line performance.
- Packaging operator peer training groups, sharing practical equipment checks and standard work habits.

ADDITIONAL INFORMATION

Work Status : Authorized to work in United States. No sponsorship required.

REFERENCES

AVAILABLE ON REQUEST