

ELBA L. VALENTIN

Safety Professional

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Professional Summary

Safety professional with 5+ years of experience in warehouse, food processing, quality, and occupational safety. Experienced in employee training, incident investigation, safety program implementation, regulatory compliance, risk reduction, and building a proactive safety culture. Fluent in Spanish and English.

Core Qualifications

- OSHA 30 Certified
- Incident Investigation and Root Cause Analysis
- Warehouse and Food Processing Safety
- Employee Safety Training and Orientation
- FDNY Compliance Support
- Risk Assessment and Hazard Identification
- PIT Training and Certification
- Safety Program Implementation
- Cross-Functional Collaboration
- Bilingual: Spanish and English

Professional Experience

Baldor Specialty Foods | Safety Specialist | 2023 - Present

- Conduct formal and informal safety training for 200-300 employees weekly.
- Support onboarding and orientation programs for warehouse, Fresh Cuts, and transportation employees.
- Implement and maintain safety programs, policies, and procedures to ensure regulatory compliance and safe work practices.
- Maintain a strong presence on the warehouse floor, promoting safe behaviors and addressing unsafe conditions.
- Conduct 5-10 incident investigations weekly and escalate findings appropriately to leadership.
- Assist with internal investigations, corrective actions, and risk mitigation activities.
- Develop weekly safety communications and training materials for employees.
- Serve as a Single Jack PIT Certification Trainer.
- Support FDNY compliance initiatives and facility safety requirements.

- Collaborate with Operations, HR, Transportation, Facilities, Sanitation, and Food Safety teams to strengthen safety culture.
- Determine causes of safety occurrences and implement practical solutions to reduce future risk.

Agrocerd S.R.L. | Quality Control | 2015 - 2017

- Audited ingredients and production processes to ensure compliance with quality and food safety requirements.
- Tested products for quality and safety standards.
- Responded to workplace injuries and incidents.
- Managed PPE distribution and oversight.
- Supported safe operations in a meat processing environment.

Education

Universidad ISA, Dominican Republic - Engineering in Food Technology (Completed 2.5 years)

Colegio Padre Emiliano Tardif, Dominican Republic - High School Diploma

Certifications & Training

OSHA 30-Hour Training, First Aid & CPR, Single Jack PIT Certified Trainer, Cyber Awareness, Excel, Business Communication, Security Awareness, Alcohol & Drug Reasonable Suspicion, FDNY Certificate of Fitness F01