

Priyanka Bhuyan

Ottawa, ON

416-834-0029

priyankabhuyan3366@gmail.com

Professional Summary

I am an Occupational Health & Safety Management graduate with hands-on experience in workplace inspections, hazard identification, incident documentation, and compliance monitoring across food service, retail, and pharmaceutical environments. Skilled in conducting risk assessments, supporting safety investigations, maintaining regulatory documentation, and training employees on safe work practices. I have strong analytical, communication, and problem-solving abilities with a proven track record of improving safety standards in fast-paced operational settings.

Core Skills

- Safety Audits & Inspections
- Incident Reporting & Investigation Support
- Risk Assessments & JHA
- Regulatory Documentation
- Employee Safety Training
- Fire Prevention & Hazardous Materials Awareness
- Process Improvement & Corrective Actions
- Data Entry & Reporting
- Team Leadership & Communication
- Analytical Problem Solving

Project Experience and Achievements

Capstone Project: Occupational Health & Safety Management
Project Coordinator

- Worked with a 5-member team to conduct a comprehensive workplace safety assessment at a pallet manufacturing facility.
- Performed hazard identification, risk assessments, and Job Hazard Analysis (JHA) for multiple job tasks.
- Evaluated workplace risks and recommended corrective and preventive control measures.
- Developed detailed safety reports, presented findings, and demonstrated strong analytical and communication skills.

- Achieved an A grade for project execution and reporting quality.

Steritech Audit Achievement:

- Achieved a 94.7% Steritech food-safety audit score by leading store operations, enforcing compliance, and maintaining high safety and sanitation standards.

Professional Experience

Corporate Food Store Supervisor:

Fat Bastard Burrito, Ottawa, ON January 2026 – May 2026

- Conducted weekly safety inspections to identify hazards, unsafe conditions, and non-compliance.
- Supported incident reporting, documented safety concerns, and escalated issues for corrective action.
- Maintained safety logs, sanitation records, and compliance documentation in alignment with company and local regulations.
- Trained team members on safe work practices, PPE use, emergency procedures, and sanitation standards.
- Monitored employee adherence to health, safety, and food-handling regulations, reducing operational risks.
- Contributed to process improvements that strengthened workplace safety and operational efficiency.

Store Associate:

Fat Bastard Burrito ,Scarborough, ON March 2024 – September 2025

- Followed safety procedures, food-handling regulations, and sanitation standards in a high-volume environment.
- Assisted in maintaining a clean, hazard-free workspace to support employee and customer safety.
- Reported safety hazards and operational concerns promptly to supervisors.
- Supported team compliance with daily safety checklists and sanitation protocols.

(Also have Pharmaceutical experience, can be provided upon request.)

Education

- Occupational Health & Safety Management, Centennial College - 2025
- Health Sciences, Northern College - 2024
- Bachelor of Pharmacy, Dehradun Institute of Technology - 2019