



# HYGIENETECH

Hygiene Technologies International, Inc.

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## PARAMVEER S. CHEEMA, CIH, CSP

BGC-Certified Industrial Hygienist, Board-Certified Safety Professional and Environmental Health Scientist with advanced degrees in Environmental and Occupational Health and General Management. Experienced in the areas of industrial hygiene, safety engineering, property conservation, loss control analysis, fungal growth and exposure assessment, indoor air quality, health and safety training, food safety, and hazard communication. Professional responsibilities include identifying, evaluating, and controlling stressors in varied occupational and non-occupational environments and use of appropriate methods and techniques in preventing harm to community, property and the environment.

### EDUCATION AND TRAINING

- Master of Business Administration, General Management, University of Maryland University College, Adelphi, Maryland, 2008
- Master of Science, Environmental and Occupational Health, California State University, Northridge, California, 1999
- Bachelor of Science, Environmental and Occupational Health, California State University, Northridge, California, 1996
- Hazardous Waste Operations and Emergency Response Training pursuant to Title 29, Code of Federal Regulations, Part 1910, Section 120, Hygiene Technologies International, Inc., 1999

### BOARD CERTIFICATIONS

- Certified Industrial Hygienist, Comprehensive Practice, Board for Global EHS Credentialing (formerly the American Board of Industrial Hygiene), Number 9936, 2011
- Certified Safety Professional, Comprehensive Practice, Board of Certified Safety Professionals, Number 22700, 2011

### EXPERIENCE AND BACKGROUND

**1999 - Present**      **Hygiene Technologies International, Inc., Santa Clarita, California**  
Operations Director

Manage operations involving environmental, occupational health, and safety services to clients in varying industries, including aerospace, environmental engineering, petroleum refining, manufacturing, construction, building management, insurance, utilities, and health care. Conduct surveys designed to identify exposure to chemical substances, bioaerosols, and physical agents. Evaluate exposure data based on health hazard studies an comparison to regulatory standards and related guidelines. Recommend courses of action to



## **EXPERIENCE AND BACKGROUND (CONTINUED)**

**1999 - Present**                      **Hygiene Technologies International, Inc., Santa Clarita, California**  
(Continued)                              Operations Director

control exposures and reduce health risks. Perform industrial hygiene monitoring surveys for airborne contaminants such as asbestos; lead, mercury, and other metals; pesticides; ethylene oxide; ethylene dibromide; hydrogen sulfide; hydrogen cyanide; aliphatic hydrocarbons; benzene and other aromatic hydrocarbons; carbon monoxide, respirable and nuisance dusts, and microbes (fungi and bacteria). Conduct ventilation surveys involving laboratory hoods and paint spray booths. Conduct employee training on hazard communication, flammable hazards, forklift safety, food safety, lockout/tagout procedures, and personal protective equipment including respirator use. Perform environmental monitoring for hazardous material/waste operations. Experienced in the use of direct-reading monitoring equipment such as combustible gas and oxygen indicators, photo-ionization detectors, hydrogen sulfide and hydrogen cyanide monitors, heat stress monitors, and colorimetric gas detector tube samplers. Perform air monitoring surveys at sites where hazardous atmospheres are known or suspected to exist.

Conduct fungal and bacterial growth assessment and exposure surveys, primarily in buildings that have had known water intrusion events, such as those caused by window or roof leaks, groundwater seepage, plumbing failures, or sewage spills. Use direct-reading instruments to determine moisture content data in varying building materials. Collect surface samples from building materials to assess fungal and bacterial growth potentials, and air samples to determine concentrations of both viable and nonviable fungi, and viable bacteria. Identify microbes and assess health hazard potentials, identify the sources of water that are potentially attributable to the biological growth, develop abatement strategies, and establish appropriate engineering and personal protective equipment controls during any anticipated remediation work. Provide project design and general consulting during abatement projects, and perform site surveillance, air monitoring, and surface sampling on such sites.

Perform safety audits in a variety of occupational environments, including manufacturing and plating shops, breweries, educational institution buildings, and food processing, warehousing, and distribution facilities. Audits typically involve a review of accident records, policies, and procedures; facility inspections in order to identify unsafe acts and conditions; and an evaluation of safety, chemical, and physical hazards. The primary concerns often include machine guarding, fire prevention, emergency evacuation procedures, storage of hazardous materials, work station design, industrial ventilation, lifting hazards, proper placement of emergency equipment, elevated platform safety, confined space entry, lockout/tagout programs, forklift safety, welding hazards, and use of personal protective equipment.

All such information is compiled on Safety Inspection Report forms that include site observations, applicable regulatory citations, recommended action, and objective corrective action deadlines. All survey observations and data are evaluated as appropriate with respect to the OSHA General Industry



## **EXPERIENCE AND BACKGROUND (CONTINUED)**

**1999 - Present**                    **Hygiene Technologies International, Inc., Santa Clarita, California**  
(Continued)                        Operations Director

Safety Orders, Construction Safety Orders, Tunnel Safety Orders, and other applicable U.S. or foreign regulations. Recommendations are provided concerning appropriate, cost-effective controls and work practice modifications designed to limit the potential for injury, illness, reduced productivity, and/or loss of property. Conduct training programs on various health and safety topics including hazard communication, specific chemical hazards, confined space entry, laboratory safety, asbestos awareness, involving flammability hazards, hearing conservation, safe work practices, exposure guidelines, respiratory protection, personal protective clothing, medical surveillance, and decontamination procedures.

**1996 – 1999**                        **NDK Foods, Inc., Bell Gardens and City of Commerce, California**  
Quality Control and Safety Specialist

Developed and provided health and safety training to poultry plant management members and production employees. Maintained Injury and Illness Prevention Programs, Material Safety Data Sheets, and Hazard Communication Programs for poultry processing plant sites. Provided training on forklift operations, personal protective equipment, lockout/tagout procedures, and food safety. Completed incident investigations with follow-up and recommendations for corrective action. Developed and implemented health and safety programs for poultry processing plants. Developed and maintained quality control programs concerning food distribution operations to southern California KFC Restaurants and 550 Los Angeles Unified School District properties. Conducted inspections at poultry plants during which samples were collected to determine water/ice potability and microbial contamination. Developed a program designed to reduce water consumption and waste discharge.

**1996**                                    **California State University, Northridge, California**  
Environmental Health and Safety Intern

Inspected campus construction sites in order to identify unsafe acts and/or conditions. Prepared safety audit inspection reports that included recommendations for corrective action. Developed and presented training courses concerning fire and life safety, defensive driving, and earthquake preparedness. Provided food safety consulting to food providers on the campus. Maintained Material Safety Data Sheets and other health and safety documents.

## **PROFESSIONAL AFFILIATIONS**

- American Industrial Hygiene Association – National Section
- American Society of Safety Professionals – National and Local Sections