



Job Title: Sanitation Manager; Third Shift
Department: Food Safety and Quality Assurance
Supervisor: Quality Assurance Director
Functional Area: Sanitation & Food Safety – Plant
Salary Status: Exempt

Job Summary:

Sanitation Supervisor shall participate and lead Sanitation and Food Safety activities that assure product quality and enhance production while adhering to Misionero's food safety program. He/she shall supervise all sanitation work/workers, review records, and verify the completion of work prior to the beginning of Production. This position works the night shift, after production has ended for the day and prior to the next day's start up time

Responsibilities:

- Develops and institutes improved sanitation procedures to maintain the highest possible product quality.
- Develop and enforce plant sanitation SOPs and adhere to all GMPs and Food Safety requirements
- Ensure 100% compliance with Master Sanitation Schedule to ensure regular equipment and facility sanitation is performed and maintained.
- Maintain daily sanitation documentation to verify activities; compile and generate period Sanitation audits
- Provides and implements an effective pest control program which meets Company, State, Federal and Regulatory agency standards.
- Ensures timely break-down, clean-up and re-assembly of plant equipment and general facility clean-up in order to meet or exceed sanitation requirements. Ensures all safety devices and procedures are followed.
- Audits the training and development necessary to maintain a knowledgeable, experienced and productive sanitation staff.
- Ensures that the sanitation procedures and practices, master sanitation program, pest control program and all other programs are understood and completed in a safe, sanitary and efficient manner.
- Maintains and coordinates purchases of sanitation supplies and chemicals.
- Participates in and Attends weekly plant internal audit of areas.
- Participates in monthly Safety Committee meeting.
- This position is also responsible for food safety and legality.
 - Supports quality control programs to ensure production procedures are in compliance with best practice food safety and quality standards.

Required Skills

- Working knowledge of food technology, processing and microbiology
- Strong understanding of GMPs, HACCP and Federal/State food regulations.
- Strong computer/statistical skills, particularly as related to data collection, manipulation and reporting.
- Exceptional communication skills (both written and verbal).
- Ability to communicate and work with diverse workforce.
- Must have the ability to make decisions, appear for work on time, follow directions, interact well with co-workers, understand and follow posted work rules/procedures and to accept constructive criticism.
- Ability to work and adapt to a fast-paced, dynamic environment.
- Ability to travel independently
- Bilingual – English/Spanish required

Education/Experience Requirements:

- ❖ Experience Level 3-5 years; 3 plus years of experience managing a work team
- ❖ Minimum high school diploma/GED Desired AA or BA/BS, plus industry related coursework
- ❖ USDA or Sanitation 7-Steps Certifications preferred
- ❖ Experience in a high volume/multi-line Fresh Food operation preferred
- ❖ Knowledge and understanding of the physical, chemical, and microbiological attributes and test procedures for sanitation
- ❖ Must be able to read, analyze and interpret technical information, procedures, and government regulations
- ❖ Strong knowledge of Food Quality Systems

Working Conditions Working conditions described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable qualified individuals with disabilities to perform the essential functions. Variations in conditions may occur.

- ❖ Work schedule is 3rd shift, 7 days per week
- ❖ Able to stoop, kneel, bend at the waist and reach on a daily basis
- ❖ Able to lift and move up to 25 - 40 pounds occasionally
- ❖ Ability to work under varied weather conditions (cold, wet plant floor averaging 35* F) for lengthy periods of time
- ❖ Able to travel by conventional means including aircraft, motor vehicle and the like
- ❖ Must wear non-slip footwear at all times
- ❖ Must wear hair and beard nets at all times while in the production/distribution area
- ❖ Must wear clean clothing at all times while in the production area