



Job Description

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| Job Title | Sanitation Supervisor |
| Department | Quality Assurance |
| Reporting Relationship | Director-Food Safety & QA |
| # of Employees Supervised | Multiple |

Job Summary

Oversee the sanitation program and provide leadership for the program while assisting other Mann Packing sanitation leadership at other facilities. Conduct inspections and audits to determine compliance with the sanitation program requirements and objectives. Manage tool and chemical inventories and assure all employees are properly trained.

Primary Duties & Responsibilities

- Ensure the effective sanitation of the entire plant in zones 1, 2, and 3 including daily and master sanitation schedules
- Provide mentorship and support to sanitation leadership at each facility and assign employees to their appropriate job functions
- Updates sanitation policies, procedures, and logs as necessary
- Trains all sanitation leadership regarding Mann Packing sanitation requirements.
- Maintains knowledge of all current sanitation best practices Food Safety program, Regulatory requirements, Customer standards or expectations.
- Provides training to subordinates in Food Safety and specific duties
- Manage, and assure completion, of all items on each facility's daily cleaning schedule and master sanitation schedule
- Closely supervise sanitation employees
- Aid in the development and update of all Sanitation Standard Operating procedures. Manage and control chemical inventory.
- Enforce Occupational Safety Rules to include proper usage of protective equipment, chemicals, tools, and other necessary safety equipment (ladders, lifts, etc.)
- Conduct Post sanitation inspections to ensure the effectiveness of sanitation and interpret, and analyze, pre-operational inspections to aid in the improvement of sanitation
- Report any incidents or issues that might be of concern to appropriate personnel
- Complete daily and periodic reports
- Audit chemical usage and review chemical concentrations
- Audit water use in order to minimize water use
- Work closely with other departments (QA, Maintenance, Production, Refrigeration, IT, Receiving, Shipping, etc.) in order to assure the proper functionality of the processing environment
- Perform other duties as requested



Educational & Job Requirements

- Associates degree
- Minimum of five (5) years related work experience in sanitation.
- Experience, and training, with chemical use and management
- Knowledge and work experience with HACCP and Good Manufacturing Practices.
- Proven team leadership experience
- Ability to work cross-functionally with all other departments
- Excellent communication skills (written and verbal)
- Excellent computer skills including Microsoft Word, Outlook, Excel and PowerPoint

Preferred:

- Bachelor's degree in chemistry, food science, food safety, microbiology
- Multilingual – English and Spanish
- Experience, or training, with chemical use and management
- Experience with produce food safety inspections/audit