



## **Sanitation Lead (PM)**

This position is responsible for the cleaning and sanitation of production equipment, tools and facilities in accordance to required food safety standards, SSOPs and Master Cleaning Schedule.

### **Primary Responsibilities**

- Daily cleaning and sanitizing of food contact equipment including processing equipment, buckets, bins, trays, and various utensils
- Weekly and Monthly cleaning of oven and cooling racks, fans, carts, trash cans, floor mats, shelving etc
- Use of soap, chemicals and sanitizer foamers to spray down and scrub equipment
- Measure and use cleaning solutions in correct amounts
- Clean sanitation area floor and drains
- Clean all cleaning equipment including dishwasher, pressure washer, floor scrubber, brushes, brooms, and hoses
- Ability to learn the technical aspects of equipment (i.e. which can and cannot get wet).
- Clean perimeter areas of production facility including wiping down walls, sweeping and scrubbing as needed
- Maintaining inventory and stocking supplies, including hairnets, gloves, paper towels, soap, etc. while minimizing costs.
- Properly complete all required sanitation documentation in a timely manner
- Communicate with production, maintenance, and QA to satisfy demands of production while maintaining sanitation standards.
- Coordinate clean-up and set-up with production departments and continually evaluate improvements in clean up and set up procedures.
- Respond daily to any sanitation deficiencies noted by QA or regulatory agency. Correct all minor deficiencies in a timely manner.

### **Other**

- Complete general janitorial tasks throughout the facility, including cleaning of common areas such as employee breakroom, bathrooms and transition areas into production
- Oversee and delegate responsibilities for members of the sanitation staff
- Assist in team development, coaching and correction, and engagement
- May include other various tasks as assigned by the QA Manager

### **Qualifications**

- Prior sanitation or food manufacturing experience preferred, but not required
- Prior experience leading members of a team
- Must be able to work efficiently with little supervision
- Must maintain collaborative working relationships with team members
- Must be able to work in a wet environment, lift up to 50 lbs, climb, stoop, crouch and kneel as needed.
- Desire to commit to our company core values and be: compassionate, devoted, persevering, collaborative, agile and creative

**Reports to:** QA Manager

**Schedule:** 1pm – close, M-F as needed

**Starting Wage:** \$15 / hour

**Benefits:** Medical, Dental, Vacation, Sick, Holiday and retirement per current company guidelines