

## **Sanitation Supervisor needed in Tolleson. Reports to: Food Safety Coordinator and Food Safety Director | Hourly Wage: DOE Position Type/Expected Hours of Work**

**This is a full-time night shift position, and hours of work are Monday through Saturday, 8:00p.m. to 5:00a.m. Holidays, and weekends may be required during production. Food Processing facility is in production January – June; the remainder of the year is off season Day Shift 4-10/hr. days.**

Responsible for providing Sanitation expertise to the assigned facility (Carrot Plant, Cactus Lane Cooler or Salt River Scottsdale Cooler), through developing, managing, and continually improving a comprehensive Sanitation Program that includes safety, equipment, infrastructure, and personal development.

### **Primary Responsibilities**

Direct responsibility for Plant Sanitation for Conventional and Organic Carrot Packing & Processing Facility. Directs, coordinates and monitors all daily, weekly, monthly, etc., sanitation activities within the processing facility as well as the grounds surrounding the carrot packing and processing plant. Oversees Master Sanitation Cleaning Schedule(MCSC), coordinates cleaning and maintains records. Responsible for daily scheduling and efficient resource allocation.

- Understand Sanitation Safety, SDS information, and the proper use of Personal Protective Equipment (PPE) always, by ensuring and monitoring that the sanitation crew follows all HAZCOM and GHS standards. Operate a forklift - Will be trained and certified needed based on company Powered Industrial Truck Program Requirements.

- Enforces company rules with staff, such as attendance, food safety, production quality safety, GMP's, and efficiency. Disciplines subordinates when non-compliance occurs.

### **Work Environment & Physical Demands Work Environment**

- While performing the duties of this job, the employee is frequently exposed to fumes or airborne particles, moving mechanical parts, and vibration.
- There is enough noise to cause the worker to shout in order to be heard above ambient noise level. Subject up to at least 98 lb's.
- Subject to extreme environment conditions for periods of more than 6 hours, which may cause the work area to become foggy, icy and slippery. Sanitation Supervisor is required to work in an environment that is: Wet, Very humid; Experience extreme temperature changes, from very hot (above 100°F) to very cold (below 40°F). Subject to exposure to industrial cleaning solutions and sanitizers (with appropriate PPE). Excessive ascending and/or descending: m Of ladders and stairs using feet and legs and/or hands and arms on a regular basis. Body agility is emphasized. Walking, Repetitive Motions, Standing, Stooping, Kneeling, Crouching, Lifting weighing minimum of 50lbs., Talking, Transporting.

### **Competencies & Qualifications**

To perform the job successfully, an individual should demonstrate the following competencies:

- Written Communication, Managing People, Safety and Security, Good ethical conduct
- ### **Job Qualifications**
- Minimum of 2 years of supervisory, lead or elated experience in a sanitation or food safety function. Basic knowledge and/or understanding of Food Safety, Food Security, Sanitation, Good Manufacturing Practices (GMP's), Sanitation, OSHA Regulations, and HACCP. Able to read, understand and communicate in English, Bilingual (Spanish) is helpful
  - Must possess a basic understanding of foodborne pathogens and how cleaning and sanitizing minimizes the risk. Must be reliable, punctual and professional, able to work with other as a TEAM PLAYER and efficiently direct the team. This is a "HANDS ON" position. Computer Literate with Word, Excel and Outlook. **Send resume to employment@rfcaz.com**