

SUPERVISOR - SANITATION

Job Description: Provides overall leadership for bakery sanitation department in the areas of safety, productivity, quality, cost, equipment and engagement. Engages all employees in continuous improvement and fosters a positive work environment while developing a culture of ownership and accountability.

Roles & Responsibilities:

- Manage all day-to-day sanitation operations.
- Develop, update maintain as necessary standard operating procedures for all sanitation processes in the facility.
- Ensure daily, weekly, and monthly programs requirements are met in full.
- Participate in and follow up on internal audits of sanitation and employee safety programs and practices. Conduct internal sanitation, GMP and technical audits as needed.
- Conduct employee and food safety training meetings. Provides educational/training opportunities for sanitation employees and line operators.
- Introduce new or improved cleaning methods, procedures, equipment, technologies, and other new developments in the field of sanitation.
- Interpret safety policies/practices to employees including enforcing safe work practices.
- Determine schedules, sequences and assignments for work activities based on work priority, quantity of equipment and skill of personnel.
- Must be able to drive improvements in sanitation processes. Must be able to put new systems and procedures in place while instilling accountability and ownership in a rapidly changing environment.
- Must be able to perform other related duties as assigned. This position may involve some weekend and on call duties.

Job Requirements

- Manager/Supervisor experience.
- Strong computer skills including knowledge and understanding of Microsoft Office.
- Working understanding of HACCP, SSOP and other regulatory programs as they relate to food manufacturing.
- Works well with a team.
- Ability to organize and prioritize tasks to meet deadlines.
- Self-motivated with strong multitasking, analytical thinking, problem solving and leadership skills.
- Attend technical meetings to continually update knowledge in advances in sanitation.

Preferred: Three to five years in food manufacturing/sanitation experience or two to four years of progressive supervisory experience or equivalent education/certification. Bilingual a plus.

Harris Baking Co. is a 90 year old bakery, cooperatively owned and based in Rogers, Ar. We pride ourselves of a positive culture of growth and quality.

Direct inquiries to: Nelson@harrisbaking.com