



<b>Job Title:</b>	Sanitation/Quality Supervisor	<b>Job Category:</b>	Quality
<b>Location:</b>	Owensboro, KY	<b>Experience Required:</b>	5 years
<b>Salary Range:</b>	DOE	<b>Position Type:</b>	Direct Placement

**Applications Accepted By:**

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**Subject Line:**

Quality/Sanitation Supervisor – Owensboro, KY

**Mail:**

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**Job Description**

**Summary:**

This Facility Sanitarian is responsible for indirectly supervising and managing the sanitation program t Responsible for management of plant cleaning, sanitation, pest control, and compliance with GMP's, sanitation and all Federal and State regulations, policies and procedures. Ensure performance standards met and standard operating procedures (SSOP) are followed correctly. This position will coordinate and instruct proper sanitation processes with production, third party sanitation and quality assurance for microbial control.

**Essential Duties and Responsibilities:**

- Verify the effectiveness of the cleaning procedures and ensure documentation of program compliance.
- Ensure all regulatory programs, GMPs, SSOPs, etc. are met while working with Quality Assurance/Food Safety Team to improve programs and protocols.
- Conduct regular sanitation audits.
- Collect daily microbiological samples.
- Performs daily pre-operational inspections of all equipment lines after sanitation.
- Works with cross-functional teams of sanitation, quality and production to improve sanitation programs, tracking and trending of results and training in sanitary practices.

- Reports trends and recommendations to QA and Operations management.
- Coordinate the proper disassembly of equipment with sanitation and maintenance.

Responsible for management of plant cleaning, sanitation, pest control, and compliance with GMP's, sanitation and all Federal and State regulations, policies and procedures.

- \* Manage level of adherence to Good Manufacturing Practices with regards to sanitation.
- \* Must work on all shifts, spending most of the time where the bulk of the sanitation is performed.
- \* Monitor and audit, making adjustment as necessary, processing and packaging equipment cleaning systems to ensure optimal operation.
- \* Ensure compliance with all company and regulatory product quality standards, sanitation standards, food safety standards, employee safety and environmental standards.
- \* Work closely with management and production personnel on sanitation problems recommending changes to improve sanitation policies, procedures, and standards.
- \* Perform comprehensive sanitation audits and develop a more streamlined tracking and reporting process for sanitation audit reports.
- \* Compile regular monthly reports regarding inspections, sanitation violations, and steps taken to resolve deficiencies.
- \* Continue the development of training programs for sanitation and GMP's, and train affected employees.
- \* Manage and maintain Master Sanitation Schedule to minimize overtime and downtime on production.
- \* Work closely with Chemical suppliers on chemical changes/sanitation improvements, results and costs related to plant sanitation.
- \* Support the on-going plant pest monitoring and control program by managing plant pest control activities and contracted pest control service and maintaining compliance with all applicable organic regulations.
- \* Conduct annual employee performance reviews to assess their competency, knowledge, and contribution.
- \* Apply corrective actions as necessary while keeping appropriate management informed.

\* Validate performance of the CIP and COP system while reducing chemical usage and labor hours.

Education and/or Experience:

- Bachelor's degree (BS or BA) or equivalent time in a sanitation position in a food company.

Preferred Qualifications:

- HACCP Certification, SQF Practitioner, AIB Sanitation.
- Must have at least 5 years hands on supervisory or management experience in a manufacturing environment in a quality food safety or sanitation department.
- Excellent written, verbal and listening communication skills
- Ability to apply concepts such as fractions, percentages, ratios, and proportions to practical situations.
- Knowledge of Database software; Spreadsheet software and Word Processing software

PHYSICAL REQUIREMENTS

· While performing the duties of this Job, the employee is regularly required to sit and talk or hear. The employee is frequently required to walk. The employee is occasionally required to stand; use hands to finger, handle, or feel; reach with hands and arms and stoop, kneel, crouch, or crawl. The employee must occasionally lift and/or move up to 25 pounds. Specific vision abilities required by this job include close vision and distance vision

**Catalyst Innovation Solutions**  
**949-825-5941**