



*“...a quality fruit company, committed to bearing fruit – fruit that will last...”*

**Announcement:** We are seeking a **Sanitation Lead** to join our family-oriented team! We are looking for team member who can bring an open mind for learning and continuous improvement.

Send application to Lucy Cartagena, 1111 Fishhook Park Rd, Prescott, WA 99348. For more info see: [www.firstfruits.com](http://www.firstfruits.com).

Deadline: October 30<sup>th</sup> 2021

**Job Description:** We are looking to for an experienced Sanitation Lead to implement our company’s sanitation policies. The Sanitation Lead is responsible for all activities involved in maintaining the cleanliness and food safe environment of the Processing facility, surrounding area and equipment. Leads, motivates and develops Sanitation staff to achieve outstanding sanitation results. Reports to Sanitation Supervisor and receives direction concerning sanitation activities.

#### **Specific Responsibilities:**

- Directs and coordinates all daily sanitation activities within the processing plant as well as the grounds surrounding the processing plant.
- Implements all GMP and HACCP procedures that relate to cleanliness, food safety and pest control with the facility. Supervises sanitation team to ensure all procedures are followed.
- Develops and implements new methods, procedures, and systems to improve quality and food safety performance, determine and implement corrective actions.
- Develops and maintains training and development programs that support key performance goals for the Company, as well as provide a satisfying and rewarding work environment for employees.
- Lead, motivate and develop sanitation personnel to achieve outstanding manufacturing and sanitation results. Effectively conduct team meetings. Provide a satisfying and rewarding work environment for employees.
- Effectively communicates organization and policy changes.
- Train sanitation personnel in best practices, safety, to understand MSDS information, and the proper use of personal protective equipment.
- Responsible for daily scheduling and efficient resource allocation. Responsible for filling out daily sanitation logs, performance reports and shift paperwork.
- As part of the plant leadership team, provides excellent communication and partnership with the quality control and production departments.
- Coordinates the completion of all required sanitation or maintenance required by the master sanitation schedule, and/or end of week sanitation activities.
- Develop, implement, and manage all monitoring forms, records, and documentation to comply with all requirements.

- Perform related duties as required. Related duties as required are duties that may not be specifically listed in the Position Description, but are within the general occupational series and responsibility level typically associated with the employee's classification of work
- All other duties as assigned.

### **Minimum Qualifications:**

- Must have the knowledge and skills required to work in a fast paced and challenging environment both inside and around the facility
- Bilingual in English/Spanish preferred.
- Must be able to work afternoon shifts as required by the job.
- Knowledge of the GMP, HACCP and Environmental sanitation program is preferred.
- Leadership competencies that lead and inspire others – drives for exceptional results.
- Basic computer skills required.(Excel and Word)
- Excellent verbal and written communication skills. Bi-lingual English/Spanish is helpful.
- Self-directed with the ability to work independently as well as with groups.
- Ability to effectively plan, organize and prioritize work.
- Read and understand chemical labels.
- Must have basic understanding of inventory methods.
- Ability to write routine reports and correspondence, including electronically.
- Ability to add, subtract, multiply and divide in units of measure, using whole numbers, fractions and decimals.
- Ability to train, maintain and promote a safe work environment.

### **Desired Qualifications:**

- Strong attention to detail.
- Deadline-oriented with excellent time management skills
- Attention to detail and an understanding of the importance of cleanliness and food safety
- Detailed knowledge of cleaning chemicals and safety protocols.
- Excellent analytical and problem-solving skills.
- Strong written and verbal communication skills.

### **Schedule:**

- Swing Shift Hours Approximately 4:00 pm – 12:30 am Monday-Friday with occasional Saturdays
- Schedules can vary depending on production

### **Pay Range:**

- Pay scale range is \$17.00 to \$18.00 an hour based on experience/qualifications.
- Benefits available after applicable probationary period or accumulated hours: Paid Sick Leave per Washington State Law, Health, Dental, and Vision, Medical Clinic Membership, 401k