



Job title	Plant Sanitarian
Reports to	Quality Manager

The right candidate will be experienced in food plant sanitation, have a high level of technical ability, microbiological savvy, a stickler for compliance to procedures, documentation, root cause analysis and an ability to work at all levels

Plant Sanitarian Duties and Responsibilities

- Monitor and assure compliance to the validation and verification activities related to sanitation (CIP, allergen, environmental pathogen program)
- Spend at least 25% of time on production floor to build relationships with operators and leaders on the sanitation process.
- Conducts clean up inspections and verification /validations of sanitation and allergen cleanings.
- Develop and maintain Sanitation Standard Operating Procedures (SSOPs) for plant equipment and plant infrastructure in compliance with regulatory and corporate requirements.
- Assist in developing and coordinating sanitation training for sanitation and plant employees. Educate employees on the basics of the plant sanitation program.
- Oversees and is responsible for the plant Environmental Monitoring Program.
 - Ensures the collection of samples, locations, and any corrective/preventive actions.
- Implement and maintain the facility's Master Sanitation Program.
- Provide leadership and technical expertise on resolution of food safety or food quality issues related to sanitation.
- Engages technical expertise from industry experts and chemical / equipment suppliers to troubleshoot persistent sanitation challenges and identify novel technologies and methodologies that improve sanitation effectiveness.
- Provides direction to ensure sanitary design of equipment.
- Provides direction to ensure project work and maintenance work is properly segregated from production and appropriate sanitation of equipment and the environment has been established and completed.
- Works with plant, engineering, equipment manufacturers, and chemical suppliers to direct the effective implementation of CIP (cleaning in place) and COP (cleaning out of place) systems where appropriate for the application.
- Monitor and charts results and develops corrective and preventive actions.
- Coordinates and prepares plant for internal and third-party audits.
- Manages the sanitation budget along with any contracted programs under the Sanitarian umbrella.

- Ensures all safety requirements related to sanitation are met including proper chemical storage, approval, MSDS, PPE and related procedures.

Plant Sanitarian - Qualifications

- Bachelor's degree in microbiology/chemistry or related field
- Minimum 5-years' experience in plant quality/food safety/sanitation
- Experience in CIP automation and controls
- Excellent communication skills.
- Proficient in Microsoft Office
- HACCP and PCQI certified
- SQF/BRC or equivalent experience

Essential Physical Requirements

You may be required to wear personal protective equipment such as safety glasses, safety gloves, hearing protection, a respirator or dust mask, protective footwear and protective clothing or uniforms. Work may be performed in cold and/or hot temperatures and the environment can be dusty. Physical requirements further include the ability to engage in productive and collaborative communication with co-workers and work may need to be performed during non-standard hours, including nights and weekends. At times, the ability to work overtime also may be required. The ability to perform these requirements is necessary to successfully perform the essential functions of this job. The company engages in an interactive process to review requests for reasonable accommodations that may be needed to allow qualified individuals with disabilities to perform all the essential functions of the position. Requests for reasonable accommodation should be directed to the Hiring Manager.

Disclaimer

The above statements are intended to describe the general nature and level of work being performed by people assigned to this classification. They are not to be construed as an exhaustive list of all responsibilities, duties, and skills required of personnel so classified. All personnel may be required to perform duties outside of their normal responsibilities from time to time, as needed.

Benefits

- 401K
- Vacation
- Insurance (Health, Dental Vision)
- Bonus Plan
- Partial Gym Membership

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