



Job title	<i>Senior Quality Manager-Plant Hygiene</i>
Reports to	<i>Senior Director of Food Safety and Quality</i>

Position Summary

Reporting to the Senior Director of Food Safety and Quality, the right candidate will be experienced in food safety, have a good working knowledge of food plant hygiene and sanitation practices, have a high level of technical ability, strong data analysis skills, microbiological savvy, a stickler for compliance to procedures, documentation, root cause analysis and an ability to work at all levels.

Duties and Responsibilities

- Monitor and assure compliance to the validation and verification activities related to sanitation (CIP, allergen, environmental pathogen program)
- Oversees and is responsible for the plant Environmental Monitoring Program.
 - Ensures the collection of samples, locations, and any corrective/preventive actions.
- Implements and maintains the site's Master Sanitation Program.
- Ensures thorough post clean up inspections occur by ensuring team is trained and capable.
- Develops and maintains Sanitation Standard Operating Procedures (SSOPs) for plant equipment and plant infrastructure in compliance with regulatory and corporate requirements.
- Assists in developing and coordinating sanitation training for sanitation, production and QA employees. Educates employees on the basics of the plant 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.
- Spends time on the production floor to build relationships with operators and leaders on sanitation processes.
- 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.
- Monitors and trends results, developing corrective and preventive actions when necessary.
- 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.



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.

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.
- Highly skilled in Microsoft Office
- HACCP and PCQI certified
- SQF/BRC or equivalent experience

Benefits

- 401K with a generous match
- Vacation
- Insurance (Health, Dental, Vision, Disability, Life)
- Bonus Plan
- Unique Wellness Incentives

Why Hudsonville Ice Cream?

At Hudsonville Ice Cream, we offer a first-class work environment with a real family feel. We appreciate and recognize the hard work, and dedication of our team members. We firmly believe that our employee's fiscal, physical, and mental health are essential elements to our organization's overall success. It is with this philosophy in mind that we offer a competitive wage and benefits package that starts day one. Moreover, Hudsonville Ice Cream is committed to its team members continual growth and development.