



Job title	<i>EHS Manager</i>
Reports to	<i>Director of Engineering and Maintenance</i>

EHS Manager Position Summary

Coordinate Health and Safety activities at Hudsonville Ice Cream. Proactively develop and lead initiatives to spread and deepen the overall site safety culture. Provide, encourage and enforce safe systems of work. This position provides the safety framework within which to work and has the responsibility to oversee that it is correctly applied.

EHS Manager Qualifications

- 5+ years of experience in safety, environmental, or health management and compliance.
- Minimum five years in a leadership role(s)
- A degree(s) in safety, occupational health or other relevant field may be substituted for certain years of experience
- Experience with program development
- Expert knowledge of local and national codes and standards for OHS and other workplace safety requirements.
- Ability to effectively communicate up and down organizational structure.
- Strong planning, organizational, and follow-up abilities.
- Excellent people and process management skills.
- Ability to apply skills to continuous process improvement while maintaining maximum levels of safety.
- Possess a high level of technical expertise.
- Expert knowledge of chemical safety hazards and safety risks analysis
- Strong verbal communication skills and temperament that allows successful coordination with senior leadership and the ability to establish and maintain compliance by employees.
- Proficient with MS products, such as Word, Excel, PowerPoint and Outlook.

EHS Manager Duties and Responsibilities

- Establish protocols, processes, and standards that create and maintain a safe work environment and comply with all applicable federal, state, and local health and safety laws
- Develops capital plans, project scopes and leads initiatives to improve overall Health and Safety
- Establish and implement strategic plans that strive for safety excellence through a zero-loss mindset
- Complete safety risk assessments on equipment designs to ensure hazards are adequately addressed during equipment fabrication and installation
- Ensure safety risks are effectively assessed during the Change Management process, conducting Pre-Startup Safety Reviews (PSSR) for new or modified equipment or processes as appropriate
- Facilitate Process Hazards Analysis within PSM operations
- Manage site industrial hygiene program
- Periodically review and improve the various written safety programs (e.g. Lock-out; Confined Space etc.) and provide training as necessary
- Collate and report Safety statistics throughout the organization and to external agencies when required or appropriate
- Maintain and develop visual management standards to provide communication to employees on Safety policies, programs, incidents, statistics, and best practices
- Plan, assist and participate in safety audits of employees and contractors to ensure safe working conditions and practices are being met, taking corrective action as appropriate
- Provide expertise, oversight, leadership and strategic direction to ensure thorough evaluation and assessment of all safety and health incidents, particularly involving highly visible and complex situations, and for continuous improvement of the organizational safety program based on a robust root cause analysis program.



- Represent the organization in external professional associations and before regulatory bodies, local governments and/or civic organizations.
- Inspire all levels of staff to enthusiastically accept the vital role of safety within all areas

Desired Outcomes

- Implement programs and action plans to drive reduction of near misses and TRIR
- Ensures compliance to MIOSHA regulations
- Improved facility sanitation (separate from production environment)
- Drive employee safety engagement as demonstrated by training percentage completion on-time & adherence to safety policies and procedures
- Ensures safety incidents are thoroughly investigated as well as identification and implementation of effective corrective and preventative actions

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.

Physical Requirements (if necessary)

Regularly required to stand at least 9 hours, walk, bend, and use both hands for repetitive grasping, and lifting.

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.