

SANITATION COORDINATOR

Sanitation Coordinators are responsible for all activities involved in maintaining the cleanliness of their assigned production area. Sanitation is a critical role in a well-developed food safety program and the coordinator will also have an active role in preventing unsanitary situations in the workplace.

WHAT RESPONSIBILITIES WILL I HAVE?

- Direct and coordinate all daily sanitation activities within the processing plant as well as the grounds surrounding the processing plant
- Review insect monitoring records and trends, investigate any issues and recommend/complete corrective actions
- Work in conjunction with departments on daily and weekly sanitation tasks
- Facilitate corrective actions related to pest prevention and sanitation
- Facilitate spills and leaks policy
- Develop, implement, validate and make adjustments to master sanitation schedules
- Provide initial and annual training on proper sanitation practices
- Perform zonal inspections each week to cover the entire facility once per month searching for opportunities pertaining to sanitation and sanitary design
- Assist in the cleaning of all infrastructure, weigh feeders and all parts of equipment
- Monitor and assure maintenance of sanitation equipment
- Interacts with third party auditors to facilitate Food Safety audits within the plant
- Focus on sanitation optimization and effectiveness as well as project design and verification



USDA

WHAT EDUCATION & TRAINING IS REQUIRED?

High school diploma or an Associate's degree in business operations, food safety, or agribusiness

THE FOLLOWING HIGH SCHOOL COURSES ARE RECOMMENDED...

Agricultural education, animal science, Spanish, biology, chemistry, mathematics

TYPICAL EMPLOYERS

Food processing facilities

FUTURE JOB MARKET/OUTLOOK



SUGGESTED PROFESSIONAL ORGANIZATIONS & ASSOCIATIONS

- Association of Food and Drug Officials
- International Association for Food Protection

AVERAGE ANNUAL FULL-TIME SALARY

\$28,000