

NATIONAL RAISIN COMPANY

Job Description –

Division/Department	Food Safety	
Location:	National Raisin Company Headquarters	
Job Title:	Corporate Sanitarian	
Reports to:	Director of Food Safety and Quality	<i>Date Approved:</i>

Type of position:	Hours: _____/week	Work Week Schedule:
<input checked="" type="checkbox"/> Full-time	<input checked="" type="checkbox"/> Exempt	Time: 7:00PM to 3:00AM (may vary) _____
<input type="checkbox"/> Part-time	<input type="checkbox"/> Nonexempt	Days:
<input type="checkbox"/> Contractor		<input checked="" type="checkbox"/> Monday-Friday
<input type="checkbox"/> Intern		<input checked="" type="checkbox"/> Saturday as needed _____

POSITION SUMMARY

Provide technical guidance to National Raisin Company's Sanitation programs. Responsible for assisting in the development, implementation, and compliance of company-wide sanitation programs, policies and practices related to wet and dry sanitation, and continuous improvement programs based on audit results. Engages Operation Quality and Supply Chain staff to ensure successful program adoption, provides technical expertise and works with operations to resolve issues related to processing equipment sanitation and plant/line construction/changes. Oversee all functions of operations and maintenance during off shift.

PRINCIPAL DUTIES AND RESPONSIBILITIES

1. Assists in the development and execution of corporate sanitation training and auditing programs.
2. Assist with the design, implementation, enhancement and validation of sanitation and pest elimination methods and programs across all areas.
3. Assist plant with the development of sanitation business plans and establishes and monitors key sanitation metrics.
4. Serves as a sanitation expert, providing guidance and technical support to Operations Quality, R&D, and company facilities in the area of sanitation, pest control, pathogen/environmental control programs, new equipment installation or construction changes and other food safety or quality initiatives.
5. Design and conduct sanitation audits/assessments at company facilities to identify areas for sanitation programs and practices improvement based on audit results.
6. Leverages sanitation and pest management vendors' expertise to help implement a best-in-class sanitation program including design and testing new or improved sanitation and pest elimination methods, training materials, best practices sharing, and operation savings opportunities.
7. Identify and manage resources to deliver improved operational efficiencies.
8. Oversee and direct Sanitation, Operations and Maintenance on the off shift.
9. Assist in new equipment commissioning.
10. Assist in the development and ongoing improvement of training programs, workshops and other resource materials.
11. Ability to evaluate current sanitation and pest control programs and procedures.
12. Ability to keep abreast of new technologies and practices in sanitation and pest control by maintaining close relationships with outside vendors, regulatory contacts and technical publications and reports.
13. Responsible for any trials or evaluations that would be necessary to identify cost and operational benefits associated with the new technology or practice.

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KNOWLEDGE, SKILLS, AND ABILITIES REQUIRED			
<p>A. <u>Knowledge:</u> Bachelor of Science degree in Food Science or related field and a minimum of five years of experience in the food industry, preferably "ready to eat" sector. Demonstrated experience and knowledge of sanitation, pest control, HACCP, GMP's, GFSI and plant manufacturing systems.</p> <p>B. <u>Skills:</u> Proven ability to work cross-functionally to assist with sanitation or pest control issue resolution by coordinating efforts of all responsible parties for the timely resolution of the program. Strong food safety, microbiology background in relation to pathogen, pest & allergen control, spoilage and plant sanitation.</p> <p>C. <u>Abilities:</u> Ability to develop and evaluate sanitation procedures in wet and dry environments. Ability to partner with any diverse groups including plant operations, engineering, quality assurance, sanitation vendors, third party auditors, and other technical organizations. Must have strong written and oral communication with experience auditing and training a diverse work group. Must have strong computer skills.</p>			
REVIEWED BY:		<i>Title</i>	
APPROVED BY:		<i>Title</i>	
<p><i>Employee Review: I have read the above, and understand that it is intended to describe the general content of and requirements for performing this job. It is not an exhaustive statement of duties, responsibilities, or requirements. I understand that this description does not preclude my supervisor's authority to add or change duties or responsibilities, and that the performance of other duties will be required from time to time in order to meet National Raisin Company's needs. I have been given a copy of this description.</i></p>			
Employee Signature:		Date:	