Chilled Jobs

Career Progress

In the food industry excellent hygiene is a necessity and this role is key.

Reporting to the Technical Director, you will manage the cleaning of the factory, potentially through the use of external contractors, to monitor and maintain hygiene standards and ensuring company compliance with customer cleaning requirements at all times. You will also maintain records that can be audited.

What's the job?

Hygiene Manager

Sounds interesting. What will I do?

As Hygiene Manager you will:

- Monitor and maintain hygiene standards within the factory ensuring at all times that any issues are communicated to the Quality Assurance Manager at the earliest opportunity thus minimising the risk of breaching customer standards and UK Health and Safety Law.
- Improve performance, influence systems and procedures and maximise the value of expenditure on the service provided.
- Maintain a system for documenting all cleaning in the prepared factory and periodically review cleaning instructions to ensure they are up to date and being used effectively.
  File and archive all documentation relating to cleaning, ensuring their accessibility in times of invoice queries or auditing.
- Ensure ATP swabs *(for testing hygiene)* are used regularly on factory machinery and process equipment and that results are used effectively to improve cleaning.
- Manage, in liaison with the production teams and engineering, a cleaning schedule for the prepared factory. Maintain and update the schedules for daily and less frequent cleaning and ensure they are followed.
- Maintain lines of communication with both production and engineering to allow both the maximum amount of cleaning in relation to the requirements of production and the preparation of equipment prior to the cleaning team commencing.
- Investigate and recommend new suppliers, undertake supplier evaluations of existing ones and conduct re-sourcing exercises to ensure that the organisation has strong purchasing relationships together with contingency plans if prices, services or quality are deemed unacceptable.
- Maintain an up to date awareness of new products and initiatives and incorporate as appropriate, to ensure that the organisation is at all times using the most applicable materials and thus maximising the value of its expenditure.
- Ensure that all cleaning equipment and chemicals are stocked in sufficient quantities and safely stored and apply all codes of practice for handling chemicals and abide by the Health and Safety requirements of the safety data sheets.
- Provide the factory with internal auditing facility and conduct audits of procedures as required.
- As a key member of the factory HACCP study team, apply knowledge from HACCP training and food safety experience to set in place critical control points.
- Liaise with Production Managers to check and resolve issues and to keep them updated.
- Liaise with Technical Director to authorise cleaning invoices and resolve technical issues relating to factory hygiene.
- Communicate with the Engineering Manager to resolve issues, formulate cleaning schedules and progress issues.

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If you love science and are passionate about food you'll find a bright future in the chilled food manufacturing sector. A wide range of opportunities are available in this fast moving, dynamic industry, from developing new foods, from sourcing ingredients, to assuring they are safe to eat.

Be part of the future of chilled food - you're getting yourself the coolest career!

Part 2

Hygiene Manager

What knowledge, skills, qualifications and experience will I need?

You should have:

- A level / HND standard preferably in a science orientated discipline.
- Intermediate/Advanced food hygiene
- HACCP training.
- Two years' experience in a food production and factory environment.
- One to two years' management / supervisory experience.
- Knowledge of factory equipment and its usage.
- Knowledge of cleaning practices, procedures and chemicals.
- Knowledge of safety legislation, food safety legislation and microbiological hazards.
- Numerical and financial aptitude.
- The ability to communicate at all levels.
- The ability to implement change.
- A flexible and adaptable approach.
- Proficiency in the use of Microsoft packages.