

OBJECTIVE

A challenging position utilizing my education and practical work experience offering opportunity for professional growth.

EXPERIENCE

1996 – Present

Sanitation Supervisor

Responsible for compliance of sanitation program to Company and USDA Department and American Institute of Baking regulations and guidelines. Introduced improved chemicals at a reduced cost resulting in excess of \$ 40,000. Developed methods and procedures that reduced bacteria levels in finished products by approximately 15%. Reduced labor cost by redefining job descriptions and methods and improving efficiency resulting in a budget reduction of 30%. Plan schedule and coordinate activities of 28 hourly employees and 2 leadpersons.

1994 – 1996

Sanitation Supervisor

Responsible for compliance of sanitation program to Company and USDA Department and American Institute of Baking regulations and guidelines. Introduced improved chemicals at a reduced cost resulting in excess of \$ 34,000. Developed methods and procedures that reduced bacteria levels in finished products by approximately 13%. Reduced labor cost by redefining job descriptions and methods and improving efficiency resulting in a budget reduction of 25%. Plan schedule and coordinate activities of 21 hourly employees and 2 leadpersons.

1991-1993

Sanitation Manager

Responsible for compliance of sanitation program and American Institute of Baking regulations. Established department objectives, assign priorities, define responsibilities and implement execution of Mission Foods, evaluate and recommend cleaning compounds, cleaning systems, and participate in facility design and equipment modifications, monitor and assist all third shift activities, Quality Assurance, maintenance, production, warehouse. Plan, schedule and coordinate activities for 35 staff members, 2 foremen and 35 hourly employees.

Achievements: developed and documented standardized cleaning methods and safety procedures, reduced labor cost by redefining job descriptions and methods and improving efficiency resulting in a budget reduction of 30%. Developed the method and procedures that reduced levels in finished products by approximately 16%. Introduced improved chemicals at a reduced cost resulting in excess of \$60,000. Developed and implemented drain cleaning program to eliminate possible listeria and product contamination.

International Multi Foods, Riverside, CA

1989-1991

Sanitation Supervisor

Property of Management Recruiters, Fresno
Joe Folley, National Account Executive
jfolley@mri-fresno.com
800-881-4139 ext. 114

Responsible for compliance of sanitation program to Company and USDA Department guidelines and regulations. Established department objectives, assign priorities, defined responsibilities and implement execution of it. Evaluate and recommend cleaning compounds, cleaning systems, and participate in facility design and equipment modifications. Monitor and assist third shift activities, Quality Assurance Department, Production, Maintenance, and Warehouse. Plan, schedule and coordinate activities of 40 staff members, 3 foremen and 37 hourly employees.

Achievements: developed and documented standardized cleaning methods and safety procedures. Reduced labor cost by redefining job descriptions and improving efficiency resulting in a budget reduction of 25%. Developed the methods and procedures that reduced levels in finished products by approximately 15%. Introduced improved chemicals at a reduced cost resulting in an annual savings in excess of \$70,000. Developed a program to eliminate possible listeria and products.

Van De Kamp's Frozen Foods, Santa Fe Springs, CA

1982-1989

Sanitation Supervisor

Responsible for compliance of sanitation program to Company and USDA Department guidelines and regulations. Established department objectives, assign priorities, defined responsibilities and implement execution of same. Evaluate and recommend cleaning compounds, cleaning equipment and participate in facility design and equipment modifications. Monitor various departments such as Quality Assurance, Maintenance, Production, and Warehouse. Planned, schedule and coordinate activities of 34 staff members, 2 foremen and 32 hourly employees.

EDUCATION

Graduate College

**San Jose, Costa Rica
Bachelors of Science Degree**

SEMINAR

Pest Control
How to Supervise People
Sanitation Workshop Service Industry
Listeria Program

AIB, Chicago Illinois, 1991
National Career of Anaheim, 1988
University of California Davis, 1985
Denver, Colorado, 1990