



AVOCADO THE WORLD'S MOST ADVANCED NETWORK



JOB TITLE: SANITATION SUPERVISOR
REPORTS TO : GLOBAL FOOD SAFETY & SANITATION MANAGER
DEPARTMENT : FOOD SAFETY & COMPLIANCE
LOCATION : LAREDO, TX

We've grown to become the world's leader in producing, sourcing, distributing and marketing fresh Hass avocados. As a vertically integrated and public company, our total focus is avocados. We provide customers in over 25 countries with the complete package—year-round supply, global availability, and value-added services.

Our partners are passionate and experienced growers from the most ideal avocado growing regions in the world. To supply customers with the world's finest avocados, we operate packing facilities in five countries and own 11 regional ripening centers worldwide. Our distribution centers and transportation capabilities ensure peak eating-quality avocados from the tree to the customer. And when it comes to food safety, we adhere to the Good Agricultural Practices (GAP) program and Good Harvesting Practices (GHP). We proudly share responsibility with our growers to ensure total satisfaction for our customers.

JOB SUMMARY

The Sanitation Supervisor will be responsible for the development of best sanitation practices and make recommendations for changes. This individual will be part of the sanitation department and will be required to manage a group of 15 to 20 individuals at different shifts.

ESSENTIAL DUTIES & RESPONSIBILITIES

- Development of Standard Operating Procedures (SSOPs)
- Train and streamline sanitation tasks per SSOP's
- Supervise the sanitation team and follow up after tasks are completed to ensure expectations are met or exceeded
- Document all tasks performed and utilize the appropriate document control software
- Uphold standard of work through labor laws, safety, production goals, food safety, quality, and efficiency

- Schedule personnel
- Ensure daily reports are accurate
- Communicate issues to appropriate departments
- Ensure employees have tools, materials, and equipment to perform their jobs safely
- Perform other duties as required
- Manage chemical inventory
- Provide education regarding proper sanitation requirements to the workforce through new hire orientation and regular team meetings
- Maintain a safe work environment for all employees
- Ability to interact with cross functional teams
- Travel 10%

MINIMUM QUALIFICATIONS & REQUIREMENTS

- BS or BA degree in a related field required
- Bilingual in English and Spanish preferred
- Ability and willingness to write and train SOP's
- Ability and willingness to be occasionally exposed to wet and/or humid conditions, safely work near moving mechanical parts and equipment, and temperatures between 35 and 100 degrees
- Ability and willingness to stand, walk, use hands and fingers, stoop, kneel, crouch, taste, smell, etc. as needed to perform essential tasks
- Ability to accomplish and manage tasks in a timely manner
- Ability to train others effectively on machinery and chemical use
- Ability to be trained to use new equipment and follow new SSOP's as best practices are introduced
- The use of water, chemicals, power machinery, forklifts and hand trucks may be required to complete tasks
- Willingness and ability to work various shifts according to production needs.
- Ability to work in a fast paced, high stress environment
- Ability to communicate with employees, managers, supervisors, and coworkers in a team environment
- Ability to work, monitor and enforce safety and food facility regulations
- Intermediate levels in Microsoft Office
- Ability to understand the Mission codes of product and materials

WORKING CONDITIONS & DEMANDS

- Fast paced cold and wet environment

- Food facility requires food safe behavior
- Mitigating issues and conflicts with employees/contractors
- Standing, bending, kneeling, and crouching for prolonged periods of time
- Stand for an 8-hour shift
- Work in cold conditions from 38°F to 50°F and hot conditions
- Make decisions in a high stress environment
- Work with and around conveyors and other moving equipment
- Work at heights
- Able to lift 25 to 48 pounds to a minimum height of 36 inches
- Operating heavy machinery
- Lifting, pushing, pulling, and grasping while standing and kneeling
- Able to perform the essential function of the job with or without accommodation.

