

## **Backshift Hygiene Supervisor**

In chill production line area, supervise and conduct cleaning and hygiene operations, to deadlines, whilst complying at all times with company operating requirements.

### **Main Responsibilities:**

- Ensure required hygiene activities are completed meeting company standards to planned volume and schedule
- Ensure strict adherence to quality, food safety, hygiene, ethical, product labelling and allergen handling processes
- Support necessary line efficiency through consistent and correct scheduling and adherence and hygiene practices
- Keep and maintain appropriate records as required
- Ensure own familiarity and compliance with company policies and procedures, standards of operation and safe operating procedures
- Ensure team's consistent and timely attendance at work
- Provide flexibility to meet company operating requirements
- Provide pro- and re-active and supportive verbal and written communication to team members, supervisors and managers.
- Ensure each site is properly cleaned, and chemicals, expenditure and working hours are controlled.
- Ensure proper use of chemicals, adherence to food and personal safe working practices at all times
- Ensure audit readiness
- Support best team performance, efficiency, service levels and employee engagement.
- Develop enhanced and future fit employee skillset and flexibility.
- Support trainee development to ensure the 'next generation' workforce
- To ensure all Scotbeef products are sourced and manufactured to the Food Safety & Brand Integrity requirements defined by our customers' requirements & BRC standards.

### **Skills Required:**

- Speaking, writing and understanding good spoken and written English language. (This is an essential health & safety, traceability and quality control requirement which will be tested as part of the recruitment process N.B. English language support available)
- Basic numeracy skills
- Attentive to detail – driving best standards and team performance
- Working in a chilled environment
- Flexible, adaptable and keen to learn
- Learning and implementing new information quickly
- Strong team leader supportive of other's learning and development
- Accreditation Food Hygiene equivalent at minimum level 2

Job Types: Full-time, Permanent