

## **Hygiene Manager**

To lead hygiene standards, providing an effective hygiene management system to ensure full compliance with relevant Legal, National, Corporate and Retailer standards and delivering improved quality and hygiene to customers, internal and external, and reduced complaints and cost to the organisation.

- Manage the Hygiene team across 2 sites and ensure the sites are properly cleaned, and chemicals, expenditure and working hours are controlled.
- Ensure safe working practices are implemented at all times
- Ensure waste removal is co-ordinated efficiently, effectively and at least cost, working in conjunction with the Health, Safety and Environment manager to include M&S Plan A aspects.
- Maintain adequate stocks of cleaning chemicals, cleaning equipment and PPE.
- Maintain appropriate hygiene records for training staff, daily, weekly and periodic cleans, chemical strength testing and investigations of swab results. Ensuring that trends are identified and using Root Cause Analysis areas of improvements identified and corrective action plans implemented.
- Ensure Audit readiness
- Carry out specific projects as required
- Maximise team performance, efficiency and service levels and drive employee engagement
- Develop enhanced and future fit employee skillset and flexibility
- Support trainee development to ensure the 'next generation' workforce

## **Skills Required**

- Results driven
- Attentive to detail
- Excellent communication skills at all levels
- Experienced in food manufacturing at a management level
- Flexible, adaptable and keen to support others' development
- Accreditation Food Hygiene equivalent at minimum level 3 desired
- Speaking, writing and understanding excellent spoken and written English language. - This is an essential health & safety, traceability, management and technical requirement
- Good numeracy skills

Job Types: Full-time, Permanent