



**Job Title:** Senior Sanitation Supervisor  
**Company:** Semifreddi's  
**Location:** Alameda, CA  
**Employee Type:** Full-time, Hourly

### **Position Description**

The Senior Sanitation Supervisor is responsible to lead the sanitation program and supporting personnel to ensure overall cleanliness of the Semifreddi's bakery in Alameda, CA. This person reports directly to the Food Safety Manager to support Semifreddi's food safety program.

### **Duties & Responsibilities**

- Primary point person for all bakery sanitation activities
- Supervise and motivate sanitation workers to perform sanitation tasks of all equipment and bakery areas according to standard operating procedures (SOP's) and GMP requirements
- Performs post-sanitation inspection of bakery areas, equipment, and parts
- Responsible for hands-on sanitation training for new and current workers
- Ensure master sanitation schedule (MSS) tasks are completed on-time, documentation is taking place, and program is updated as needed
- Write, review, and update sanitation SOP's as needed
- Ensure workers follow human safety requirements and PPEs when handling chemicals to perform sanitation tasks
- Works closely with Food Safety manager to support all 3<sup>rd</sup> party, customer, and regulatory audits
- Reviews Integrated Pest Management (IPM) results to ensure that sanitation activities result in minimal pest findings
- Manage documentation for housekeeping checklists, MSS, sanitation training, and others
- Proactively identify food safety risks that can be addressed with sanitation program improvements
- Provide on-going sanitation communication and recommendations to food safety manager and Semifreddi's management team
- Maintain a positive working relationship with both management and sanitation workers

### **Essential Qualifications:**

- Strong ability to lead and motivate a team of sanitation bakery workers
- Previous supervisory experience in a manufacturing or bakery facility
- Ability to work during sanitation shift (9pm-5:30am) with flexible work ability to work on occasional weekend
- Self-motivated with a critical attention to detail
- Ability to work independently and autonomously
- Basic computer skills in Microsoft Word, Excel, and Powerpoint
- Ability to read/write in English (bilingual in Spanish preferred)
- High school diploma for GED

### **Preferred Qualifications:**

- 3+ years of experience in food manufacturing, food safety, or bakery/plant sanitation
- Formal and/or on-the-job food safety education coursework
- Experience with AIB food safety requirements or other GFSI standards



**Compensation & Benefits:**

- Starting wage is \$25.00 per hour (depending on experience)
- Excellent benefits after introductory period including: comprehensive medical, dental & life insurance plan and paid time off.
- 401K, employer match, profit sharing, safe harbor, cash bonus eligibility and paid holidays after one year.
- One free loaf of bread for every shift you work.
- Friendly, motivating and productive work environment!

If you are interested in this position or would like to learn more, please reach out to us at [careers@semifreddis.com](mailto:careers@semifreddis.com).

Be sure to send a cover letter and resume if you would like to be considered for this amazing opportunity!