



NOAH WILLIAMS

Sanitation Lead

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PROFESSIONAL SUMMARY

Dynamic Sanitation Lead with 2 years of robust experience in enforcing sanitation protocols within food processing environments. Expertise in training and supervising sanitation teams, ensuring compliance with health and safety regulations. Committed to enhancing operational efficiency and promoting a culture of cleanliness and safety throughout the workplace.

WORK EXPERIENCE

Sanitation Lead Feb / 2024-Ongoing
WidgetWorks Inc. Denver, CO

- 1. Ensured the safety of employees through comprehensive training and strict enforcement of safety regulations.
- 2. Coordinated timely sanitation of production lines, contributing to seamless start-up operations.
- 3. Maintained a detailed Master Cleaning Schedule to guarantee proper frequency of cleaning tasks.
- 4. Managed miscellaneous sanitation-related tasks as assigned by production and quality assurance teams.
- 5. Monitored sanitation crew's adherence to Good Manufacturing Practices (GMPs).
- 6. Optimized crew size and task allocation to maximize sanitation efficiency.
- 7. Conducted sanitation audits focusing on allergen control and overall food safety compliance.

Sanitation Lead Feb / 2023-Feb / 2024
Cactus Creek Solutions Phoenix, AZ

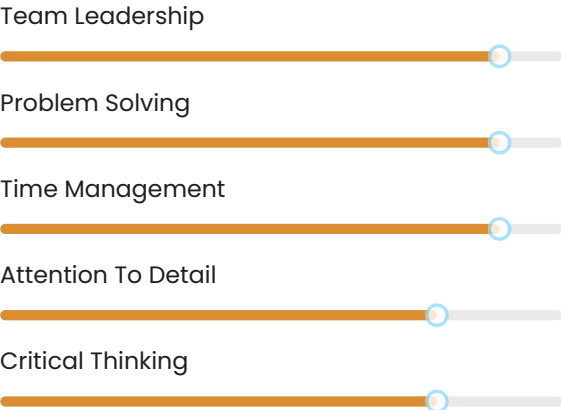
- 1. Oversaw daily operations for a team of 20-25 sanitation workers, ensuring compliance with company standards.
- 2. Regularly checked for adherence to PPE, GMP, and SQF guidelines among all team members.
- 3. Achieved and maintained SQF Level 3 certification through diligent training and oversight.
- 4. Provided support for efficient production line start-ups and first-hour operations.
- 5. Conducted pre-operational inspections to confirm cleanliness and allergen safety.
- 6. Completed 16 hours of food plant GMP/Sanitation Workshop training led by an AIB Instructor.

EDUCATION

Associate of Applied Science in Food Safety Feb / 2022 - Feb / 2023
Culinary Institute of America Seattle, WA

Focused on food safety practices and sanitation protocols relevant to food processing.

SKILLS



INTERESTS

- Podcasts
- Language Learning
- Dancing
- Cycling

STRENGTHS

- Intuition
- Leadership
- Listening
- Mentorship

LANGUAGES



ACHIEVEMENTS

- Reduced sanitation audit failures by 30% through effective training and adherence to protocols.
- Developed and implemented a streamlined Master Cleaning Schedule, improving cleaning efficiency by 25%.