

Job Profile

Hygiene Operative

REPORTING INTO:	Hygiene Supervisor / Hygiene Manager
DEPARTMENT:	Hygiene
LOCATION:	Derby Site

ROLE OBJECTIVE/PURPOSE

To clean and maintain high standards of hygiene throughout the site in a safe, professional and efficient manner. The Hygiene Operative may be required to work in confined spaces, at height, with elements of lifting and carrying.

KEY RESPONSIBILITIES:

- To update the sites cleaning schedules daily on completion of tasks and to prioritise incomplete tasks in order to achieve departmental KPI cleaning targets
- Provide an efficient cleaning service to all areas of the food manufacturing site through cleaning regimes, which involve the deep cleaning and sanitisation of machinery and fabrication in and around the site
- Provide a cleaning service to non-food manufacturing areas of the site, such as offices and general public areas, including toilets and changing rooms
- Ensure health & safety procedures are adhered to all times in the usage and storing away of cleaning chemicals and machinery
- Reduce food safety risks by maintaining high standards of cleanliness throughout the site at all times
- Proactively demonstrate hygiene qualities that help drive the department forward.
- Make an active and positive contribution to the Hygiene team to help drive continual improvement in the department and site

COMPANY INITIATIVES AND COMPLIANCE

- To comply with all legal and statutory obligations applicable to the role.
- Support Company Initiatives and demonstrate Company Values at all times.
- Carry out any other reasonable tasks as required by the Company.

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- Take responsibility for the Health and Safety of yourself and others whilst at work and to comply with the Company's policies and legislation.
- All individuals are expected to maintain personal and professional development to meet the changing demands of the job and participate in appropriate learning and development activities
- To show a commitment to food safety, legality, quality and integrity.

QUALIFICATIONS, KNOWLEDGE & EXPERIENCE

- Qualification in food hygiene (Level 1) advantageous
- Previous experience working in a food manufacturing environment advantageous
- High levels of cleaning standards
- Attention to detail
- Good communication skills (written and verbal)
- Good level of English and Maths
- Flexibility with shifts and hours due to scheduled and unscheduled visits / audits and production scheduling
- Working any 5 from 7 days
- Core hours are Sunday to Friday 21:00 to 06:00 with rotational rest day.

This is a description of the role as it is presently constituted and is a summary of the main duties but is not exhaustive. It may be reviewed and/or updated regularly in discussion with the post holder or as organisational focus/needs change.