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Job Title: Sanitation Supervisor
Location: Glace Bay, NS

Clearwater Seafoods is one of North America's largest vertically integrated seafood companies and the largest holder of shellfish licenses and quotas in Canada. It is recognized globally for its superior quality, food safety, diversity of species and reliable worldwide delivery of premium wild, eco-certified seafood, including scallops, lobster, clams, cold-water shrimp, sea cucumber, langoustine, whelk, and crab.

Since its founding in 1976, Clearwater has invested in science, people and technological innovation, as well as resource ownership and management to sustain and grow its seafood resource. This commitment has allowed it to remain a leader in the global seafood market and in sustainable seafood excellence.

Overview:

This is a full-time on-site role as a Sanitization Supervisor located in Glace Bay, NS. The Sanitization Supervisor will be responsible for overseeing and implementing sanitization procedures and protocols to maintain cleanliness and hygiene standards in the workplace. The Sanitization Supervisor will lead a team of sanitation staff, ensure compliance with health and safety regulations, and collaborate with cross-functional teams to develop and improve sanitation practices.

Duties and Responsibilities:

- Demonstrate a commitment to personal development and continuous learning in cleaning methods, chemical application, and waste management.
- Schedule and direct sanitation activities in all areas of the facility, optimizing workflow and resource allocation.
- Train and coach sanitation employees to perform their job functions effectively and safely. Engage in internal and external audits to maintain compliance with food safety regulations.
- Measure and evaluate Micro and ATP swabbing results, conducting troubleshooting and root cause analysis as needed.
- Maintain accurate records and documentation related to sanitation activities, ensuring compliance with regulatory requirements.
- Evaluate chemical consumption and develop strategies to improve efficiency and reduce waste.
- Stay informed about regulatory compliance regulations related to sanitation, ensuring adherence to food safety legislation.
- Oversee proper handling and disposal of waste materials, in compliance with environmental regulations.
- Liaise with chemical contractors to optimize the performance of sanitation activities.

Key Competencies & Qualifications:

- Exhibit a professional attitude and demeanor in all interactions.
- Work effectively and efficiently with minimal supervision. Possess excellent verbal and written communication skills.
- Analyze macro information through critical thinking and analytical reasoning. Demonstrate the ability to conduct problem-solving activities in a team environment.
- Comfortably handle and organize paperwork and files in an office environment. Adapt quickly to changing priorities and environments.

Requirements:

- Minimum of Grade 12
- Minimum of 3 Years Experience Supervising Sanitation Activities in Food Production or Related Environment
- Strong Knowledge of chemical application and sanitation processes
- Strong Computer skills ie. (excel/word)
- Understanding of HACCP/ GMPs/OH&S systems

To apply for the above job, please share your resume to HR at riwatson@Clearwater.ca. We look forward to hearing from you!