

Duane Fish
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OBJECTIVE

Integrate past experiences and knowledge in food manufacturing to improve effectiveness and efficiency while working in a team-oriented environment.

EDUCATION

Hibbing Technical College, Hibbing, MN
Diesel Mechanic May 1982

John F. Kennedy High School, Babbitt, MN
May 1980

RELATED EXPERIENCE

Sanitation Team Lead

ConAgra Foods, Inc., Lakeville, MN

2009-2013

- Managed Lakeville Plant's Sanitation Crew to ensure plant pest control, and proper sanitation of production equipment.
- Created, revised, and implemented Sanitation Standard Operating Procedures (SSOPs).
- Co-Leader of Lakeville Plant's Good Manufacturing Practice (GMP) Audit Team
- Led employee's sanitation training meeting, and oversee production employee sanitation exercises.
- Sanitation Lead in Rapid Changeover Team meetings to decrease production downtime due to sanitation activities.
- Created, revised, and implemented Master Sanitation Schedule (MSS).
- Create, and submit Lakeville Plant's monthly reports to ConAgra's Snack Platform Sanitation Manager. Monthly reports include Sanitation Efficiency and Effectiveness Reports, MSS, Chemical Titration Reports, SSOP Audits, and Preventative Maintenance Work Orders for Sanitation Equipment.
- Tracked sanitation chemical inventory, and purchased additional inventory.
- Investigated, tested and submitted approval requests for alternative sanitation chemicals to improve sanitation effectiveness and efficiency.
- Participated in Lakeville Plant's Safe Quality Food (SQF) Team.
- Primary contact for chemical vendors including Ecolab Food & Beverage, AmeriCleaningGreen, Plunkett's Pest Control Services, and Ecolab Pest Control.
- Cooperated with Production, Scheduling, Procurement, Finance, Warehouse, Quality Assurance and Maintenance to meet sanitation goals.

Production Team Lead

ConAgra Foods, Inc., Lakeville, MN

1985- 2009

- Responsible for the safe and efficient operation of granola bar, cereal, and popcorn production/packing lines, and fruit snack packaging line.
- Led team of 15-40 employees to achieve production goals.
- Led proper operation of Proctor and Schwartz Drying Ovens, Jetzone Toasting Ovens, twin and single-screw extruders, vertical form-fill-and-seal bagging equipment, and horizontal Dobby packing equipment.
- Review daily production data sheets, and quality assurance data sheets
- Conduct yearly review of production line's hazard analysis critical control points
- Participated in Autonomous Maintenance Development (AMD) Teams to reduce production downtime due to equipment failure.
- Led daily safety and production meetings.
- Implement Good Manufacturing Practices (GMP).
- Manage team member schedules
- Led employee hiring, and performance reviews.
- Conduct team member disciplinary action.

