

Kia Lo

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Seeking position as sanitation manager .

Willing to relocate: Anywhere

Authorized to work in the US for any employer

WORK EXPERIENCE

Sanitation Supervisor

Swanson Meats - Minneapolis, MN - May 2016 to February 2017

Train new hires the proper procedure on how to clean. Provide training such as lock out tag out, GMP,PPE, OSHA, HACPP, SQF, etc for team members. Proper chemical handling. Budget and oversee chemical usage, inventory and cleaning supplies for sanitation department as well as team members work hours. Pre op and make sure there is no deficiency found and perform auditing services and ensure that proper records of auditing report is maintained. Inspect work premises and equipments to ensure that proper sanitation procedures are being followed. Communicate with quality control department and production supervisor as needed, etc. Pest control within plant environment.

Sanitation Supervisor

OSS Services, LLC - Vadnais Heights, MN - December 2015 to December 2016

I went out and recruit people to work for this independent contractor company. Build a foundation and beginning for OSS to start a sanitation business in Minnesota. Train new hires and shown them how to clean in the sanitation department. Safety training, chemical training, lock out tag out, proper cleaning techniques, budget for sanitation department, and communicate with all personnel regarding sanitation.

Train new hires how to use proper chemical mixing, train and certify each individual employee for their job functions , 5S, SSOP, HACCP, SQF, pre op, GMP, PPE, etc.

Sanitation Lead

General Mills - Minneapolis, MN - April 2012 to January 2013

Responsibilities

Clean production floors, help assist laboratory food scientists, clean machinery being used, quality control, complete weekly ssop, and use of 5S, etc.

Accomplishments

Getting to know all the different floors at the Research Developments, know more food scientists and their role in making new food products cor General Mills, use different methods in cleaning the different machine,etc.

Skills Used

I had to use good safety common sense when handling different cleaning chemicals, procedures, getting work done on time in a weekly basis.

Sanitation Crew

Nor Cal Beverage - West Sacramento, CA - January 2011 to February 2012

Collaborated with sanitation team to clean plant area and equipment.

Maintained work area clean and sanitized.

Worked safely and ensured safety of coworkers. Quality control making sure plant is clean and ready for production.

Sanitation/ Offal

Dakota Provisions - Huron, SD - July 2009 to May 2010

Communicate with production supervisor to any phrase of production work, implement sanitation pre-op inspection, expedite feather and gut trailers, handled USDA relations, etc.

Sanitation Lead/ Production Tech

Hudson Bakery - Hudson, WI - March 2007 to May 2008

Put food products onto pallets, quality control, sanitation, capability of fulfilling commitments and meeting time deadlines successfully. Inventory control, SSOP, communicate with production supervisor and co workers as needed.

Warehouse Assembler

Sunrise Medical - Fresno, CA - February 2004 to January 2005

Assemble wheel chair head rest & hip pads. Use hand tools and measurement to complete job orders and parts. Clean areas as needed.

Sanitation Lead

Foster Farms - Fresno, CA - June 2000 to January 2004

Collaborated with sanitation team to clean plant area and equipments in a timely matter, Maintain work area clean and sanitized, Work safely and ensure safety of co-workers. Train new hires how to clean production areas and machines as needed. Proper use of chemical handling.

Warehouse Unit Pick

Gap Inc. - Fresno, CA - March 1998 to May 2000

Sorting clothing using scanning gun, shipping & receiving, cleaning, etc.

Production worker/ Sanitation

Athens Bakery - Fresno, CA - January 1997 to February 1998

Toss baking pans onto conveyor belts, stacking baking pans, cleaning, quality control for the breads, cleaning, sanitation, etc.

EDUCATION

Diploma

Sanger High School

SKILLS

Use of sit down forklift, power palletjack, and scrubbing machine. Chemical handling, lock out tag out, OSHA training, food allergen, PPE, GMP, HACCP, SDS, 5S, SSOP, OSHA, AWARE program, Hazmat, SQF, GSFI, etc. (4 years)

ADDITIONAL INFORMATION

Enthusiastic team skills and dependable

Huge experience in sanitation and housekeeping

Profound knowledge of sanitation principles in a food processing facility

In depth knowledge of occupational hazards and safety precautions

Ability to comprehend label instructions, MSDS and chemical mixing formulations