**Curtisray Jobe**

**Cincinnati, OH**

[**curtisrayjobe@aol.com**](mailto:curtisrayjobe@aol.com)

**606-375-1794**

**Work Experience**

**Food Safety Sanitation Site Supervisor Manager**

**Viox Facilities Services**

**Cincinnati, OH**

**June 2017 to February 2018**

Mentor employees and provide the training and guidance needed to succeed while emphasizing quality at all times.

Adhere to company’s performance standards and am proactive in maintaining those standards through corrective action when necessary.

Assist with implementing programs, including training plans, tracking activities and recording all continuous improvement plans.

Directs and coordinates sanitation functions and duties, including development and supervision of hourly sanitation workers.

Accountable for the sanitation program for the facility including compliance with all local, state and federal regulations and all food safety policies and procedures.

Evaluates facility sanitary conditions, assesses risk based on food safety, prioritizing corrective actions and verifying sanitation activities and validation testing.

Maintain detailed procedures and SSOPs for equipment and facility areas in partnership with Facility Food Safety Manager.

Responsible for completion of all sanitation-related paperwork.

Follows chemical control inventory system.

Assists with development and implements sanitation related training for sanitation and plant employees.

Collaborate with Plant Engineer to establish best practices and methods for equipment cleaning.

Recommend measures to continuously improve sanitation.

**QUALITY INSPECTOR LEAD**

**Wornick Foods**

**Cincinnati, OH**

**May 2016 to May 2017**

Work with other departments and upper management on performance issues, procedures, and policies to ensure consistency.

Make recommendations for improvements to quality control procedures.

Document problems and produce reports on quality control issues.

Mentor team members and Identify deficits in employee knowledge and organize training materials to bring the team up to speed.

**PRODUCTION WORKER**

**Clopay Plastics Corp**

**Augusta, KY**

**December 2015 to May 2016**

* Compile and maintain material and parts inventory.
* Execute production schedules, inventory reports, and work orders to determine type and quantity of material required.

**LOADER OPERATOR SUPERVISOR**

**Epi Breads**

**Dallas, TX**

**January 2014 to December 2015**

* Assist Line Director and shop workers
* Carry and distribute supplies and equipment.
* Mix, knead, and shape dough or batter. Grease baking tins or lines them with waxed Paper. Insert cakes Bread, and Rolls into oven, and remove baked products

**ADMINISTRATIVE ASSISTANT /DISPATCHER (FULL-TIME / PART-TIME)**

**National Make Ready**

**Grand Prairie, TX May 2012 to December 2015**

* Monitors and maintains drivers' status and update files accordingly.
* Responsible for sending out all deliveries needed by customers on a daily basis.
* Schedules and assigns drivers and helpers to loads.
* Ensures compliance with DOT regulations and company policy

**Sanitation Technician weekend Lead**

**UNFI**

**Lancaster, TX April 2012 to July 2015**

Lancaster, TX - December 2015

Maintain cleanliness of the warehouse, remove broken and damage products from the area. Set up sanitation guidelines and maintain recycling program.

Participate in various certification audits. Actively make recommendation for changes in equipment. Participate in various certification audits. Actively make recommendation for changes in equipment, plant layout or work practices to improve hygienic design and sanitation standards. This includes strategically leading the team, driving continuous improvement, and contributing to building and refining sustainable sanitation programnt, plant layout or work practices to improve hygienic design and sanitation standards. This includes strategically leading the team,

driving continuous improvement, and contributing to building and refining sustainable sanitation program

**Regional Sanitation Manager Corp**

**Continental (Interstate brand) Brand Bread**

**Oklahoma, TX April 2012 to December 2014**

Oversee the Food Safety, Hazardous Analysis Critical Control Points, Sanitation, and Pest Management

Implement, maintain and enforce of Hazardous Analysis Control Points, Good manufacturing practices, food safety, and quality control assurance programs.

Collect and maintain weekly environmental samples for sanitation.

Update sanitation and food safety policies and train all plant personnel.

Track record of adhering to Good Manufacturing Practices with reference to sanitation and food safety

Special talent for performing sanitation and trend analysis and recommending changes to improve sanitation policies and standards

Able to effectively monitor and audit processing and packaging cleaning systems to ensure optimal performance and sanitization

Deep insight into responding to and investigating problems and complaints with a view to resolving them in an immediate manner

**FOOD SAFETY SUPERVISOR**

**Frito-Lay**

**Irving, TX**

**April 2008 to April 2012**

Implement the environmental health program, in order to comply with federal and state health requirements.

Develop and recommend appropriate program changes to ensure program compliance.

Recommend actions or improvements to be made in food establishments affecting

Environmental health and sanitation.

Directs and ensures proper handling and disposal of solid and liquid waste.

Sets the direction for ongoing sanitation verification activities and validation testing

**SANITATION SITE MANAGER**

**Pilgrim's Pride**

**Dallas, TX June 2000 to April 2008**

Partner with USDA, FDA, and state inspectors in performing environmental and product testing samples as needed.

Assist with annual Hazardous Analysis Critical Control Points reviews.

Audit plant for food safety plans and training.

Use all required safety equipment and consistently follow all food-related sanitation and operating safety guidelines.

Track record of adhering to Good Manufacturing Practices with reference to sanitation and food safety

Special talent for performing sanitation and trend analysis and recommending changes to improve sanitation policies and standards

Able to effectively monitor and audit processing and packaging cleaning systems to ensure optimal performance and sanitization

Deep insight into responding to and investigating problems and complaints with a view to resolving them in an immediate Steps

**PRESS SUPERVISOR AND CORRUGATED SUPERVISOR**

**Container Service**

**Dallas, TX**

**June 1982 to June 2000**

Plan, organize, direct and run optimum day-to-day operations to exceed our customers' expectations

Increase production, assets capacity and flexibility while minimizing unnecessary costs and maintaining current quality standards

Be responsible for production output, product quality and on-time shipping

Allocate resources effectively and fully utilize assets to produce optimal results

Implement strategies in alignment with strategic initiatives and provide a clear sense of direction and focus

Monitor operations and trigger corrective actions

Share a trusting relationship with workgroup and recruit, manage and develop plant staff

Collect and analyze data to find places of waste or overtime

Commit to plant safety procedures

Develop systems and processes that track and optimize productivity and standards, metrics and performance targets to ensure effective return on assets

Address employees' issues or grievances and administer collective bargaining agreements Influence and learn from below

Stay up to date with latest production management best practices and concepts

Supervise and coordinate operating machines that corrugate paperboard to form paper products.

Schedule production according to machine capacities and customer requirements.

Assign duties to workers according to production schedule.

**Education**

## Certification

SAFE QUALITY FOOD INSTITUTE 2000 to 2012

## Bachelor's in Environmental Safety Science

Bishop College - Dallas, TX 1984 to 1986

## Associate in Industry Safety management

EL Centro College - Dallas, TX 1981 to 1983

Skills

SANITATION Supervisor at, TRAINING, DIE CUTTER, FORKLIFT, LEAN MANUFACTURING, Food Safety,

Haccp, SQF, Food Manufacturing, GMP

Certifications/Licenses

## BQRC

April 2015 to Present

Knowledge of British Royal Quebec Safety Standards

Additional Information

SKILLS

SQF Certification ( ), AIB certif. Training (10 years), Food handler Safety trainer (10+ years), BQRC trainer (6 years), Lean Manufacturing (10+ years), Management (10+ years), Chemical Handler 3 (28years), Chemical mixers (10+ years), Environmental Safety (10+ years), Sanitation Manager (10+ years), Food Alchemy (10+ years) Forklift Driver (30 years) Flexo Operator and Rotary Die cutter(35years) double backer (21 years)