FREDERICK JERRY ANNAN

6402 Tern Harbor Drive. Rowlett, TX 75089

Phone: (404) 403-6702 • Email Annan.Freddy @gmail.com

**Profile**

***Food Industry Professional with background in Production, Quality Assurance, Safety and Sanitation***

**Manufacturing Knowledge Areas**

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| --- | --- | --- |
| * Development of Standard Operating Procedures in Sanitation * Safety Programs * Union and non-union environment * HACCP Trained | * SQF/BRC Trained * Trained in TPM (Total Productive Management) * Conflict Resolution * Employee Relations | * Quality Control Sanitarian * AIB Food Plant Sanitation * Certified Pest Control Officer * Food Safety Programs |

**Professional Experience**

**SNAK KING FOODS, FREEPORT, IL**

Sanitation Manager,( Contract) April 2017 to Present

Enforce GMP directives in the plant

Provide guidance and technical support to divisions in sanitation including microbiology

Assess sanitation strengths as well as shortcomings and take action to correct those shortcomings

Train sanitors in sanitation principles and chemical safety

**CONAGRA FOODS, CARROLLTON, TX**

**Sr. Quality Specialist. February, 2015 to December, 2016**

Provide leadership and training for all sanitation personnel

Managing Carrollton’s Environmental Program and submitting corrective actions as needed

Manage, develop and evaluate sanitation staff and associates and implement operation safety guidelines

Manage activities of 3rd party vendors; pest control, cleaning chemicals and lawn services, ensuring compliance with ConAgra standards.

**CONAGRA MILLS, ALTON, IL**

Sr. Food Safety Specialist November, 2011 to February, 2015

Ensure compliance of Sanitation, Quality and Food Safety standards throughout the SE Region (Florida, Alabama, Georgia and Illinois)

Perform Food Safety Audits in all SE Region Mills

Consult with Plant and Quality Assurance Managers on “best practices” in Food Safety and Quality

Investigate customer complaints on Food Safety related issues and take corrective action to prevent any further occurance

Assist SE Region Mills in preparing for BRC, AIB and Third Party Audits

**CONAGRA FOODS-LINCOLN, NE**

Sanitation Team Leader September, 2010 to November 2011

* Write new and audit existing Sanitation Work Instructions
* Conduct plant self audits, assign responsibilities and compile monthly reports on self audits with corrective actions
* Adhere to Key Performance Indicators in Quality and Sanitation such as Environmental Swabs, Master Sanitation Schedules and Sanitation Effectiveness
* Make recommendations on purchases of sanitation equipment
* Train plant personnel on chemical usage and safety
* Ensure compliance of Food Safety Initiatives, policies and procedures
* 5 S Pillar Owner

**TURANO GEORGIA BREAD-VILLA RICA, GA**

CONSULTING SANITATION MANAGER September, 2008 to September 2009

* Consulting; directing activities of 10 sanitors in maintaining sanitation functions at the Bakery
* Trained sanitors on CIP/COP equipment in cleaning and sanitizing
* Knowledgeable in pasteurization operations
* Developed Standard Operating Procedures for cleaning and maintaining facility
* Member of the Company’s Food Defense Team
* Performed swabs and microbiological testing on equipment and production lines

**INTERSTATE BRANDS CORPORATION-ST LOUIS, MO**

Sanitation Manager June 2007 to September 2008

* Directed a team of 38 union associates, four supervisors and five lead men in sanitation and receiving departments.
* Planned and implemented activities on Master Sanitation Schedules, ensuring completion of tasks as scheduled
* Developed and maintained pertinent documentation with respect to third party auditors such as OSHA, AIB, USDA and FDA
* Familiar with BRC Audit methodologies which includes pest control, traceability, housekeeping and chemical and physical contamination

**H C BRILLCOMPANY INC. TUCKER, GA**

Sanitation/Safety Manager August 1995 to April 2007

* Planned, developed ,coordinated and directed activities of three supervisors, three lead men and 28 hourly associates in a quality control program designed to ensure adherence to cleaning procedures that consistently meets industry standards
* Developed and reviewed standard operating procedures and other documentations for the sanitation program
* Trained associates in processes and procedures and periodically audited their work
* Enforced adherence to current Good Manufacturing Practices at the plant
* Reduced costs by $60,000 through effective price negotiations with vendors
* Motivated subordinates through and team building exercises
* Achieved a 95% success rate on audits conducted by AIB,WALMART, SILLIKER and ASI: attaining superior ratings from 2002 through 2006

**Education and Computer Skills**

University of Phoenix Online Phoenix AZ. 2006-2007

Bachelors in Business Administration Program (20 credit hour to graduate)

Southern Wesleyan University, Central SC 1993-1995

Business Administration Coursework

Tulsa Junior College Tulsa OK 1986-1988

Associate Degree in Business Administration

Electrical Engineering Coursework

Computer Skills: Windows 2000, XP,7

**Memberships**

* Member of the Georgia Association of Food Protectors