



Quality | Consistency | Performance

Hygiene & Quality Co-ordinator Fairview Mill

Annual Salary: £32,550

Shift Pattern: 40 hours per week, Monday to Friday.

Additional Benefits: Company Pension and Life Assurance Scheme, Annual Discretionary Bonus Scheme, Employee Savings & Discount Scheme which grants you discounts to high street stores, gym memberships, travel and much more. Employee Assistance Programme with access to a wellbeing hub, including a 24hr GP and counselling service. Free Uniform/PPE, Free Onsite Parking, and many other benefits.

2Agriculture are offering an opportunity for a Hygiene & Quality Co-ordinator to join the team at Fairview Mill.

About 2Agriculture

2Agriculture is an independent milling business which has been supplying feed to the poultry industry for the past 50 years.

Service is at the heart of the team at 2Agriculture where over 300 employees work across six sites. Our feed mills operate to the highest standards set for product quality, with a specialist production team monitoring output ensuring zero or minimal mill downtime. Our fleet of over 40 Lorries operate 24/7 ensuring feed arrives on time and in full, with a real focus on bio-security prior to delivery, on site and during departure.

Role Profile

The role of the Hygiene & Quality Co-ordinator is to lead the hygiene team in the efficient management of site GMP/Hygiene standards in line with UFAS requirements, ensuring all relevant Health & Safety relating to the safe undertaking of cleaning and maintaining site hygiene and GMP standards of a compound animal feed operation.

The role will assist in generating and promoting a positive Health & Safety culture within the workplace. To ensure compliance with quality control, health & safety legislation, and adherence to best practice at all times in order to deliver business objectives.

Key Responsibilities include;

- Implement all Health and Safety policies and procedures ensuring compliance with legislation and aligned to best practice.
- Lead and manage site hygiene standards with a continual improvement attitude to exceed Auditory requirements.
- Manage resources to ensure cleaning schedule is maintained (ensure resources are available to ensure cleaning schedule is maintained)
- Be responsible for closing any UFAS/Audit actions that may result from any internal or external audit processes.
- Effectively communicate progression plans and plans for development to the team and to the site management team.

- Lead the team to consistently deliver excellent performance to deliver KPI's for Audit compliance, Safety, Quality, Service and Cost.
- Ensure training compliance is up to date with hygiene team.
- Be confident in own decision making on daily tasks knowing when to escalate complex matters to the mill management team when necessary.
- Promote an inclusive culture, focussing on employee engagement to deliver business objectives.
- Develop the team through coaching and mentoring, target setting and holding regular reviews to ensure high performance. Hold meetings with the hygiene team on performance, absence, capability and conduct matters.
- Co-ordinate the activities of the hygiene team to deliver the daily hygiene operation of the feed mill and lead them to ensure the environment is safe and clean to prevent a negative impact on quality standards. This will involve completion of statutory records and cleaning schedules.
- Liaise with the Engineering department to address leaks or interruptions to the cleaning process to minimise downtime where required.
- Liaise with other operational areas to ensure the availability of plant equipment for cleaning in line with UFAS requirements and standards.
- Support the National Quality Manager to meet the requirements and duties of the quality function on site.
- Proactively engage and educate 2 Agriculture employees on the importance and relevance of hygiene and quality.
- Manage all aspects of quality control, proactively seeking solutions where abnormalities occur to prevent a negative impact for customers and production.
- Responsibility to ensure that feed is made and handled in a way that all Food Safety standards and requirements are adhered to, maintaining standards of good practice to minimise any food safety risk to both birds consuming the feed and the end consumer.
- Maintain audit standards and ensure corrective processes are in place to address non-conformances.
- Support the induction process of new employees by delivering training from a hygiene and quality perspective.
- Drive continuous improvement, proactively reviewing current methodology and opportunities to improve the site's efficiency, safety, quality and performance.
- Liaise with key operational areas to ensure that efficient flow of information so all internal and external customer requirements are met.
- Manage and maintain all sites waste to the correct environmental agency standards.
- Undertake any reasonable task as required and directed by the mill management team.

Essential Skills and Experience Required

To be successful in this role, the desired candidate should demonstrate the following skills and experience.

Job Requirements;

- Minimum GCSE level C or equivalent in Maths and English.
- Strong experience in managing the auditing process and a track record of enabling full compliance in both internal and external audits.
- Experience within a production environment would be advantageous.
- Excellent knowledge of IT systems and Microsoft programs.
- Level 3 award in HACCP for Food Manufacturing as a minimum. Level 4 HACCP advantageous.

If you are interested in applying for the post, please send your CV to hr@2agriculture.com.