



MICHAEL ANDERSON

SANITATION MANAGER

CONTACT

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SKILLS

- Food Safety
- Sanitation Protocols
- Staff Training
- Compliance Monitoring
- Hygiene Audits
- Cost Reduction Strategies

LANGUAGES

- English
- Spanish
- French

EDUCATION

**BACHELOR'S IN FOOD SCIENCE,
CULINARY INSTITUTE OF AMERICA**

ACHIEVEMENTS

- Achieved a 100% pass rate during health department inspections for three consecutive years.
- Received industry recognition for innovative sanitation practices in catering.
- Increased customer satisfaction ratings related to food safety by 25%.

PROFILE

Results-driven Sanitation and Hygiene Specialist with 10 years of experience in the food service industry. I have dedicated my career to ensuring that food safety and sanitation standards are upheld in restaurants and catering services. My background includes developing sanitation protocols, training staff on hygiene practices, and conducting thorough inspections to ensure compliance with health regulations.

EXPERIENCE

SANITATION MANAGER

Gourmet Catering Services

2016 - Present

- Developed comprehensive sanitation protocols that improved compliance ratings by 50% during health inspections.
- Trained over 100 employees on food safety and sanitation practices.
- Conducted routine inspections and audits, leading to a significant reduction in foodborne illness cases.
- Implemented a detailed tracking system for sanitation supplies, reducing costs by 15%.
- Collaborated with chefs to ensure proper food handling and storage practices.
- Established a reporting system for sanitation issues, improving response time by 30%.

HYGIENE OFFICER

Fresh Foods Inc.

2014 - 2016

- Implemented a sanitation training program that increased staff knowledge by 40%.
- Conducted regular hygiene audits and assessments that ensured compliance with local health regulations.
- Led initiatives to upgrade kitchen facilities to meet new health standards.
- Monitored food handling processes, resulting in a decrease in contamination incidents.
- Provided support during health inspections, achieving high compliance ratings.
- Developed a hygiene awareness campaign that reached over 5,000 customers.