Site Sanitation Shift Leader

FGF Brands Inc.

Job ID
10579

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LOCATION	DATE POSTED	EXPIRY DATE
6885 Langstaff Rd, Vaughan, ON| Ontario	24-08-2026	20-02-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 31.15 - $33.65 CAD / hour	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Employer: FGF Brands Inc.
Position: Site Sanitation Shift Leader
Terms of Employment: Full-time / Permanent
Location: Vaughan, Ontario
Employment Address: 6885 Langstaff Rd, Vaughan, ON L4L 1A6
Existing Vacancy: This posting reflects an ongoing opportunity for future openings
Hours of Work: 44 hours/week
Language: English
Benefits: On-the-job training is provided. Eligible for salary increases in accordance with company policy, Medical Insurance, Dental Insurance, RRSP, Tele Health Care App, and 3 paid emergency leave days
Salary: $31.15 - $33.65 CAD / hour

Contact: Please send resumes to careers@fgfbrands.com and include “Site Sanitation Shift Leader” in the email subject line.

Reporting to the Sanitation Site Leader, the Sanitation Shift Leader will provide hands-on leadership to the Sanitation Team on your respective shift/location to ensure all related tasks are performed properly. This includes cleanliness of the plant and external premises, all equipment, machinery, and utensils in the production process. You will be responsible for ensuring all your Team Leaders and Team Members follow FGF’s food safety guidelines while completing their work.

Duties:
• Lead by example and foster an environment of mutual respect and teamwork among Team Members while supporting the Sanitation Site Leader.
• Supervise, coordinate and schedule the activities of the Sanitation Team
• Responsible for the skill development and policy administration of the Sanitation Team and the enforcement of said company policies, such as behavior, performance, attendance, etc.
• Conduct and/or support shift huddles to ensure tasks are being assigned and rotated, also highlighting Health and Safety (H&S) communications, provide training, and provide updates.
• Lead, coach, mentor, and train Sanitation Team Leaders and Team Members while onsite, ensuring short and long-term

requirements/procedures are carried out according to Sanitation Standard Operating Procedures (SSOP's).
• Coordinate an effective and efficient cleaning schedule with proper task sequencing based on risk and production needs with coordination of cross functional departments.
• Lead sanitation personnel onsite and ensuring daily requirements/procedures are carried out
• Oversee the scheduling and collection of wastewater samples for laboratory testing and actions based on the results. Maintains, analyzes, and shares lab data with relevant stakeholders weekly.
• Tracks, trends, analyzes, and acts upon critical sanitation metrics such as ATP/micro. Swabs, audit findings, H&S incidents, Smart Scheduling results, pre-operational deficiencies, wastewater results, sustainability, maintenance issues, etc.
• Maintains excellent working relationships with internal departments, external customers and suppliers.
• Support all FGF sustainability initiatives by monitoring, auditing, analyzing, and updating related documentation (E.g., Back tape and Gaylord Tracker).
• Conduct and/or facilitate inventory, analyzing, and ordering of items related to or responsible by the sanitation department in both Kanban and MRO form.
• Address and/or escalate any issue or emergency related to sanitation or the facility. This may include equipment issues/failures, glass breakage, spills, safety hazards, food safety issues, etc.
• Performs all job responsibilities under the strictest guidelines of the BRCGS food safety standards and ensures that GMP's and Food Safety practices/policies are followed and enforced.
• Ensure all chemicals are mixed to proper solution concentrations and handled properly according to FGF policies and the chemical supplier's specifications.
• Communicate and/or follow up with vendors and contractors to schedule work, order supplies/tools, and solicit service or repairs.
• Ensure all Health & Safety policies and practices are adhered to (PPE, techniques, etc.).
• Utilize Smart Scheduling to schedule cleaning activities, track progress, report issues, and analyze for future efficiencies (skill development, reorganization, modernization.).
• Ensure all documentation, including Master Sanitation Cleaning Schedule (MSCS), and records are filled out correctly and submitted within the allotted time. Verify and sign-off when required.
• Ensure that all TMs are properly covering all electrical components (motors, sensors, HMI screens, etc.) to prevent safety issues and damage to the electrical components.
• Ensure that the sanitation team is addressing pest issues to their fullest capability, including cleaning, reporting, verifying, and prevention.
• Performs other duties as assigned.

Requirements:
• Completion of secondary school is required.
• 2 – 3 years' experience working in a food/bakery sanitation manufacturing environment
• Must be a demonstrated leader who easily interacts with others and is adept at leading and motivating a team to meet schedule demands in a dynamic and fast paced environment.
• Must have excellent interpersonal, organizational, communication skills (verbal, written, email, radio, chat groups), and simple mathematical abilities.
• Attention to detail with an ability to identify and solve sanitation issues.
• Experience with internal external audits and inspections.
• Ability to work independently with minimal supervision.
• Must be flexible to work different shifts (days, afternoons, nights) and must be available throughout the week and weekend (Sat. and Sun.). Able to work up to 12 hr. Shifts if needed.

• Working knowledge of GMP's, HACCP, BRC & O.H.S.A required.
• Strong computer skills, including Microsoft Office (Excel, Word, Outlook)
• Scissor Lift license is an asset.
• Post-secondary education an asset.

AI Disclosure: We may use artificial intelligence tools to assist with scheduling interviews and managing screening times. We do not use AI to evaluate applicants or make decisions during the interview process. All candidate assessments and hiring decisions are made by our recruitment and leadership teams.

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