

Night Operations Manager

Sacramento Valley Walnut Growers is a grower-owned walnut processing and marketing facility located in Yuba City, just north of Sacramento. Our heart healthy walnuts are shipped throughout the world for snacking, food service and ingredient use. We are a growing, dynamic company in search of innovative, self-starters to join our team.

SVWG is currently in search of a Night Operations Manager to execute operational activities and drive achievement of performance goals. As a Night Operations Manager, you will be responsible for all plant production operations during night shifts. This will include managing production staff; including hand sort lead, equipment operators, sanitation, maintenance, pasteurization and container loading personnel. This includes training all night shift employees, scheduling and completing time card reviews for payroll processing. You will also be responsible for ensuring all Food Safety, Employee Safety, GMPs, and HACCP requirements are adhered to.

The Night Operation Manager will work with the Plant Manager to establish key performance targets for each operational activity and will be responsible for their attainment. You will work with the Process Engineer to continually improve quality, to optimize equipment performance and to drive continual improvement efforts of equipment operators. You will be responsible for ensuring production schedules are met while meeting all quality standards for production output. You will also be involved in developing product inventory control procedures and is responsible for their execution during the shift.

This position will also include creating and managing sanitation schedules and procedures and will be responsible for ensuring their effectiveness and proper execution. This includes overseeing sanitation supply inventory and providing re-order requirements as needed.

Preferred Skills and Knowledge

* Food Science, Engineering, Business or equivalent bachelor’s degree and food plant experience.
* Budgeting – creation of and adhering to
* Knowledge of GFSI (Global Food Safety Initiative) auditing schemes.
* Lean Six Sigma or equivalent training and experienced in process improvement.
* HACCP certified and proficient in conducting hazard analysis and risk assessments.
* Microsoft Office suite, especially Outlook, Word, and Excel.

Benefits

* Competitive Salary - $55,000 - $65,000 depending on skills and experience
* Medical, Dental, Vision Insurance
* 401(k) with employer match
* Employer paid life insurance and supplemental option available
* PTO accrual of 3 weeks annually
* Education Reimbursement Program
* 9 paid holidays
* Central location to Sacramento, Roseville, Chico, and the Sierras providing options for residential locations and leisure activities