Dairy Hygiene Operative

Dairy processing

Job title	Dairy Hygiene Operative
Department	Dairy processing
Reports to	Hygiene Supervisor
Direct reports	None
Location	*[To be confirmed by the employer]*
Contract type	*[Permanent / fixed-term / other]*
Salary and benefits	*[To be confirmed by the employer]*

Job purpose

Cleans and sanitises dairy factory equipment and areas so that products are safe to eat. Uses cleaning chemicals safely, follows cleaning schedules and keeps hygiene records, mainly on night shifts.

Key responsibilities

Cleaning and sanitising

- Clean and sanitise equipment, floors, walls and drains to the cleaning schedule
- Take apart and refit simple equipment parts for cleaning, where trained
- Use foam units, hoses, pressure washers and hand tools correctly
- Rinse equipment fully so that no chemical is left behind
- Check that equipment is visibly clean before handing it back to production

Chemical safety

- Use cleaning chemicals only as shown on the label and safety data sheet
- Mix and dilute chemicals to the correct strength
- Wear the right PPE, such as gloves, goggles and aprons
- Store chemicals safely and report any spills straight away

Hygiene records and checks

- Fill in cleaning records and checklists accurately after each clean
- Help with hygiene tests, such as swabs, and act on the results
- Follow allergen cleaning rules between products
- Report damaged equipment, signs of pests or hygiene problems to the supervisor

Safety and teamwork

- Follow lock-out rules so that machines cannot start during cleaning
- Keep walkways clear and put out wet floor signs
- Report accidents, near misses and hazards straight away
- Give a clear handover to the day team at the end of each shift

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Qualifications and experience

Essential

- Basic reading, writing and number skills
- Ability to follow cleaning schedules and safety instructions
- Willingness to learn safe chemical handling
- Good attendance and timekeeping
- Willingness to work night shifts, including weekends

Desirable

- Basic food hygiene certificate or similar
- Experience of cleaning in a food factory, kitchen or similar setting
- Training in chemical safety or manual handling

Skills and attributes

- Attention to detail
- High standards of personal hygiene
- Working safely with chemicals
- Reliability and working without close supervision
- Careful record keeping
- Teamwork

Measures of success

- Cleaning schedule completed on time every shift
- Equipment passes visual and swab checks
- Complete and accurate cleaning records
- Chemical use within target
- No chemical incidents or spills
- No accidents or injuries

Working conditions and safety

Mainly night shifts, which may include weekends. The work takes place in wet, noisy and sometimes cold or warm areas, and involves standing, bending, lifting and using cleaning chemicals; PPE and training are provided.

- Follow health and safety rules and safe systems of work, and wear the correct PPE
- Follow food safety, hygiene, HACCP and quality procedures at all times
- Report hazards, accidents, near misses and concerns promptly

This job description outlines the main duties of the role. It is not a complete list, and the employer may update it as the business changes, in consultation with the jobholder.

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