



# Archer Todd

## Production Sanitation I / Prep

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## STRENGTHS

- 🧹 **Floor Care**  
During active production, kept wet processing floors orderly through steady sequencing and timely cleanup. Leads noticed reliable coverage.
- ♥️ **Accurate Records**  
Completed sanitation logs at required intervals with clear observations. Accurate notes helped supervisors confirm work during handoffs.
- 🔪 **Food Safety**  
Applied GMPs, SOPs, and allergen controls across designated areas. Cross contact concerns received careful attention during busy shifts.
- 🗑️ **Waste Handling**  
Removed trash, packaging waste, and cardboard before buildup affected work areas. Clear routes made shared tasks easier for crews.
- ⚠️ **Safety Reporting**  
Reported unusual packages, people, spills, and conditions promptly. Speaking up gave supervisors useful time for a safe response.

## SKILLS

Production sanitation

Food manufacturing GMPs SOPs

Food safety Allergen control

Sanitation documentation

Waste disposal Floor maintenance

Chemical safety

Wet environment work

Material handling Shift handoff

## SUMMARY

Production sanitation professional with four years supporting food manufacturing environments during active production, evening shifts, wet conditions, temperature changes, and **controlled chemical use**. Maintains processing floors, removes trash and cardboard, completes sanitation records, and follows **Good Manufacturing Practices, Standard Operating Procedures**, food safety policies, and **allergen control** procedures. Coordinates cleaning activity around production schedules, keeps disposal routes clear, and preserves orderly work areas without interrupting scheduled output. Reliable documentation supports accurate handoffs and routine compliance review. Physical work includes extended standing, reaching, stooping, kneeling, crouching, crawling, and handling loads up to 50 pounds. Promptly reports unusual packages, activities, people, spills, and facility conditions, supporting product safety and site security. Prepared to contribute dependable sanitation coverage within a disciplined prepared foods operation.

## EXPERIENCE

### Production Sanitation Technician

Prairie Kitchen Foods 📅 July 2024 - Present 📍 Garland, TX

Supports sanitation across active prepared foods processing floors during evening production. Sequences cleaning, waste removal, chemical use, documentation, and allergen controls around line activity. Provides dependable floor care and timely escalation while preserving safe, orderly production conditions.

- Sequenced floor sanitation around evening line activity, keeping **processing areas** orderly during scheduled production.
- Applied **GMPs**, SOPs, and **food safety** controls with approved methods for wet processing areas.
- Removed **trash**, packaging waste, and **cardboard** throughout shifts, keeping disposal routes clear near production.
- Completed sanitation logs accurately at required intervals, giving supervisors reliable compliance review records.
- Applied **allergen control** procedures between designated areas, protecting separation during sanitation and waste handling.
- Reported unusual packages, activity, people, spills, and conditions promptly, supporting site security and food safety.

### Sanitation Associate

Cedar Ridge Prepared Foods 📅 June 2022 - June 2024 📍 Mesquite, TX

Supported sanitation for refrigerated preparation and packaging areas across long shifts and changing conditions. Prioritized floor care, debris removal, waste handling, chemical procedures, allergen controls, and truthful documentation. Helped leads verify completion and communicate outstanding needs during shift handoffs.

- Maintained refrigerated preparation **floors** through wet, humid, and changing temperature conditions.
- Followed written **SOPs** and GMP requirements for cleaning, chemical handling, waste removal, and verification.
- Prioritized high traffic floor conditions and debris removal as production activity continued.
- Recorded sanitation tasks clearly and truthfully, helping leads verify completion during handoffs.
- Used **allergen control** practices in designated areas, reducing cross contact risk during cleaning.
- Handled **extended standing**, **reaching**, kneeling, crouching, and loads up to 50 pounds safely.

## PROJECTS

Evening Floor Care Coordination 📅 2025

Safety reporting

Second shift operations

## LANGUAGES

English Native

Spanish Intermediate

## MY CAREER

4.2  
YEARS

● Production Sanitation  
Technician at Prairie Kitchen  
Foods (2.2 Years)

● Sanitation Associate at  
Cedar Ridge Prepared Foods (2  
Years)

Coordinated recurring floor care, waste removal, and documentation around active prepared foods production. Shared clear handoff details with leads so outstanding sanitation needs received timely attention.

### Allergen Control Area Support 📅 2024

Supported separated sanitation routines across designated processing areas. Followed written procedures and documented completed work to preserve food safety controls during changing production conditions.

## LEADERSHIP & AWARDS

- Recognized by sanitation leads for dependable evening shift coverage and accurate task documentation.
- Selected for consistent support of clean processing floors, clear waste routes, and orderly handoffs.
- Trusted to report unusual conditions promptly, supporting food safety and facility security.

## EDUCATION

### High School Diploma

North Garland High School 🎓 GPA: 3.0 📅 2022 📍 Garland, TX

**Coursework:** Food safety, workplace safety, sanitation procedures, material handling

## CERTIFICATIONS

- Food Handler Training Certificate 📅 2024
- GMP and Food Safety Training 📅 2024

## TECHNICAL SKILLS

- **Sanitation Standards:** GMPs, SOPs, Food safety policies
- **Allergen Controls:** Allergen programs, Cross contact prevention, Area separation
- **Floor Care:** Wet floor cleaning, Processing floor care, Debris removal
- **Waste Handling:** Trash disposal, Cardboard disposal, Packaging waste removal
- **Documentation:** Sanitation logs, Task verification, Shift handoffs
- **Chemical Safety:** Approved chemicals, Caustic exposure awareness, Chemical handling
- **Production Settings:** Prepared foods, Manufacturing areas, Processing areas
- **Work Conditions:** Wet conditions, Humid conditions, Temperature changes
- **Physical Handling:** Extended standing, Reaching, Lifting up to 50 pounds
- **Safety Reporting:** Suspicious packages, Unusual activities, Facility conditions
- **Cleaning Methods:** Routine sanitation, End task verification, Scheduled cleaning
- **Shift Operations:** Second shift, Evening production, Monday through Friday

## PROFESSIONAL AFFILIATIONS

- Food manufacturing sanitation teams, supporting shared floor care and safe production routines.
- Prepared foods operations, contributing reliable shift handoffs and practical compliance support.

## ADDITIONAL INFORMATION

**Work Status** : Authorized to work in United States. No sponsorship required.

## REFERENCES

AVAILABLE ON REQUEST