

Alex Chang

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SUMMARY

Production sanitation professional with five years supporting **food manufacturing** and processing operations during active production schedules. Maintains clean floors, drains, processing areas, waste points, and production adjacent spaces without interrupting scheduled work. Applies **Good Manufacturing Practices, Standard Operating Procedures, Food Safety policies**, and allergen control procedures across second shift operations. Completes sanitation records, chemical use logs, and shift checklists accurately for operational review. Handles trash and cardboard through designated disposal processes while keeping traffic routes orderly. Experienced with approved sanitation chemicals, wet and humid conditions, changing temperatures, fumes, airborne particles, and physically demanding work. Communicates concerns clearly, reports suspicious activity promptly, and supports dependable food processing through disciplined sanitation execution.

EXPERIENCE

Senior Sanitation Technician January 2025 - Present
Blue Mesa Prepared Foods Plano, TX

Supports sanitation coverage across active prepared **food processing** rooms during second shift. Coordinates cleaning sequences, records, waste removal, issue escalation, and peer coaching while protecting food safety and production continuity.

- Maintained floors, drains, waste points, and **processing** areas throughout active prepared food production shifts.
- Applied **GMPs, SOPs, Food Safety policies**, and allergen controls during product changeovers and exposed processing.
- Verified sanitation logs, chemical records, and completion checklists before shift handoff for traceable review.
- Coordinated trash and **cardboard** removal through designated collection areas, keeping **production** traffic routes orderly.
- Inspected spills, residue, damaged containers, and security concerns, then escalated findings to supervision.
- Coached newer sanitation employees on lifting, chemical handling, documentation, and efficient floor cleaning routines.

Production Sanitation Technician May 2023 - December 2024
Lone Star Kitchen Works Garland, TX

Performed recurring sanitation rounds across refrigerated and ambient **food processing** areas during operating hours. Maintained documented cleaning routines, allergen separation, waste routes, records, and safe material handling for reliable daily production support.

- Performed sanitation rounds across refrigerated and ambient **processing** areas during operating production hours.
- Followed documented SOP sequences for tools and surfaces while maintaining allergen separation during cleaning.
- Removed packaging waste, cardboard, and production **trash** through scheduled routes for organized downstream handling.
- Completed **sanitation records** when work occurred, giving supervisors reliable evidence for daily operational checks.
- Handled prolonged standing, reaching, **crouching, kneeling**, and movement of containers within established limits.
- Reported unusual packages, unauthorized activity, chemical concerns, and unsafe conditions through supervisory channels.

Sanitation Associate September 2021 - April 2023
Prairie Spoon Foods Richardson, TX

Supported evening sanitation for refrigerated prepared food production. Built reliable habits around GMPs, Food Safety, allergen control, approved cleaning methods, documentation, chemical awareness, and safe movement through demanding processing environments.

- Supported clean manufacturing floors and **processing** support areas during evening refrigerated food production.
- Applied GMP, **Food Safety, allergen control**, and site SOP requirements under experienced sanitation leadership.
- Cleaned wet **production** areas with approved methods and organized supplies for uninterrupted shift work.
- Collected trash and flattened **cardboard**, reducing obstructions near production and material handling routes.
- Recorded completed cleaning tasks accurately and raised documentation questions before submitting shift records.
- Practiced safe **lifting**, close visual inspection, chemical awareness, and movement through humid noisy areas.

PROJECTS

Second Shift Sanitation Coverage 📅 2026
A production support initiative focused on keeping floors, waste points, and processing areas orderly throughout evening operations while preserving documented food safety controls.

Allergen Control Cleaning Sequence 📅 2025
A sanitation workflow focused on sequencing cleaning tasks around product changeovers, exposed processing areas, approved chemicals, and traceable completion records.

LEADERSHIP & AWARDS

- Recognized by sanitation leadership for dependable second shift coverage and orderly processing areas.

- Selected to coach newer sanitation employees on safe lifting, chemical handling, and documentation practices.

EDUCATION

High School Diploma

Plano Senior High School GPA: 4.0

2021
Plano, TX

Coursework: Food safety awareness, workplace safety, technical communication, physical education

CERTIFICATIONS

- Food Handler Training Certificate 📅 2025
- Workplace Chemical Safety Training 📅 2026

TECHNICAL SKILLS

- **Food Safety Standards:** GMPs, Food Safety policies, allergen control
- **Sanitation Procedures:** SOPs, cleaning sequences, sanitation rounds
- **Sanitation Documentation:** Sanitation logs, chemical records, completion checklists
- **Waste Handling:** Trash disposal, cardboard handling, collection routes
- **Chemical Safety:** Approved chemicals, chemical records, toxic exposure awareness
- **Processing Areas:** Production floors, drains, waste points
- **Cleaning Conditions:** Wet environments, humid areas, changing temperatures
- **Physical Handling:** Safe lifting, reaching, kneeling
- **Shift Operations:** Second shift, shift handoff, production coverage
- **Safety Reporting:** Suspicious packages, unauthorized activity, unsafe conditions

SKILLS

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|---------------------------------|----------------------------|----------------------|----------------------|
| • Production sanitation | • Food Safety policies | • Cardboard handling | • Material handling |
| • Food processing sanitation | • Allergen control | • Floor cleanliness | • Sanitation records |
| • Good Manufacturing Practices | • Sanitation documentation | • Chemical safety | • Food processing |
| • Standard Operating Procedures | • Waste disposal | • Shift sanitation | |

PROFESSIONAL AFFILIATIONS

- Food manufacturing sanitation teams, supporting clean production areas and reliable shift handoffs.
- Workplace safety and food safety training communities, applying practical procedures in daily processing operations.

LANGUAGES

- English (Native)
- Mandarin Chinese (Intermediate)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST