



golden state foods

Maintenance Manager

Overview

Plans, directs, and monitors maintenance policies, procedures, and techniques to ensure that GSF and division objectives for efficiency, economy, quality, and productivity are met or exceeded.

Responsibilities

- Plans and directs the day-to-day activities of maintenance staff to ensure optimal utilization of maintenance resources, optimal balance of work week and weekend work priorities, effective work order processing, rapid production breakdown response, efficient project completion, and implementation of other maintenance policies and procedures.
- Implements Total Performance Management system (TPM) and other maintenance policies and procedures
- Monitors maintenance of production machinery, related equipment, and spare parts inventory to ensure maintenance standards are met, to minimize down-time, and to meet production schedule requirements.
- Directs preventive maintenance and equipment rebuilds to ensure efficient and safe operations.
- Designs or directs design of control systems to enhance company productivity and reduce down-time.
- Supervises maintenance staff, including work allocation, training and development, performance appraisal, and motivation, to ensure maintenance operations objectives are met.

- Performs other related and assigned duties as necessary.

Leadership Responsibility

Manages, through subordinate supervisors, up to 50 employees.

Performance Categories

- Productivity/quality standards: project management
- Productivity/quality standards: responsiveness and reliability
- Productivity/quality standards: plant cost per effort hour

- Productivity/quality standards: waste reduction
- Productivity/quality standards: minimal down-time
- GMP
- Budget
- Cost containment
- Teamwork within the department and across departments
- Project/assignment standards
- Customer satisfaction
- Safety standards and procedures: employees
- Safety standards and procedures: facility and equipment

Qualifications

Education/Certification:

Bachelor's degree in mechanical or electrical engineering from an accredited college or university

Experience:

7 to 10 years of relevant more experience with progressive supervisory experience.

Food Manufacturing experience is highly preferred

Knowledge, Skills and Abilities

Knowledge of (B/basic; J/journey; E/expert):

- Compressed air systems, chillers, fillers, mixers, robotic palletizer equipment, check weighers, box formers, case packers, pumps, and conveyors
- Electrical, hydraulic, refrigeration, pneumatic, boiler, and other systems
- Maintenance management in a manufacturing environment
- GMP
- PL/PLC programs and programming
- Management and supervisory concepts and techniques
- Relevant division or department policies and regulations
- Project management concepts and techniques
- PC word processing/spreadsheet software

Skill and ability to:

- Work within Microsoft Office (Word, Excel and PowerPoint)

- Read diagrams and blueprints
- Interpret maintenance anomalies or irregularities and identify appropriate solutions
- Communicate and coordinate effectively with employees verbally and in writing
- Communicate and coordinate effectively with internal customers
- Read and process written information with a high degree of accuracy
- Climb, crawl, squat, kneel, reach or twist
- Lift, push, pull, or carry objects over 25 pounds
- Travel via airplane and drive an automobile
- Work effectively in a general business environment, with a focus on high levels of quality and customer service
- Act in accordance with GSF's Values and Creed