

Hector Ibarra

SANITATION TECHNICIAN

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SUMMARY

Sanitation technician with 5 years in food manufacturing after a start in restaurant kitchens, working third-shift sanitation in a ready-to-eat meat plant that ships 2 million pounds a week. Follows sanitation procedures, GMP and HACCP rules, applies lockout/tagout before teardown and mixes cleaning chemicals at the right concentration. Certified forklift operator with HACCP training.

SKILLS

Other Skills: Sanitation Procedures, GMP, HACCP, Cleaning Chemicals, Lockout/Tagout, ATP Swab Testing, Forklift, Mechanical Aptitude, Attention to Detail, Accuracy

EXPERIENCE

Sanitation Technician 06/2023 - Present
Platte River Foods Omaha, NE

Third-shift sanitation crew member at a USDA-inspected ready-to-eat meat plant.

- Complete teardown, foaming, rinsing and sanitizing of 6 slicing and packaging lines a night, ready for pre-op by 5 a.m.
- Apply lockout/tagout on **40+** machines per shift, with zero safety incidents in 3 years.
- Achieve first-time pre-op inspection passes 97% of the time, with ATP swab results logged in the plant system.
- Verify cleaning chemicals by titration each shift and record concentrations, cutting chemical use by 12% in 2025.

General Laborer 03/2021 - 05/2023
Missouri Valley Packaging Council Bluffs, IA

Production and cleanup worker at a food packaging plant.

- Operated a forklift to move about 120 pallets a shift between production and the warehouse.
- Followed GMP rules for hairnets, handwashing and foreign-material checks on 2 packaging lines.
- Cleared jams and swapped belts with maintenance, building the mechanical aptitude used in teardown today.
- Recorded line cleanup checks with accuracy, supporting 2 passed third-party SQF audits.

Dishwasher 06/2020 - 02/2021
Old Market Steakhouse Omaha, NE

Kitchen job at a 160-seat steakhouse.

- Washed and sanitized cookware for about 250 covers a night with a high-temperature dish machine.
- Broke down and sanitized the slicer and prep stations at close to county health code.
- Hauled 30 bags of trash and grease to the dock each night and flushed the floor drains.

EDUCATION

High School Diploma 05/2020
Omaha South High Magnet School Omaha, NE

CERTIFICATES

HACCP Certification 02/2024
International HACCP Alliance

Forklift Operator Certification 04/2021
Missouri Valley Packaging

OSHA 10-Hour General Industry 08/2023
OSHA Training Institute Education Center