

Sanitation Officer – Seagoing

Be the Consummate Host by managing the onboard procurement and Hotel Department store areas (including the central hotel stores, food provisioning areas, and cellar stores) to achieve the highest levels of internal and external customer service and control operational costs consistent with the Company's Core Values and brand strategy.

To monitor public health and pest management controls, practices and standards through training, audits and effective communications to ensure operations are running effectively, are in compliance with company policies and that a positive public health culture is instilled amongst all crew and officers.

Responsibilities

- Possesses and maintains a thorough knowledge and understanding of public health policies and procedures and health authorities' public health standards and requirements. Ensures their ship is in continuous compliance with all hotel related public health policies. Promptly helps coordinate all onboard resources to respond to outbreak situations that necessitate increased sanitation.
- Effectively communicates with both shipboard and shoreside management to facilitate correct interpretation and application of public health policies, HESS-MS public health requirements and procedures
- Assists in the development of public health policies and procedures by identifying gaps in policies and operations and providing practical recommendations.
- Support ship's corrective actions with the Fleet Hotel-F&B Food Safety & Sanitation Officer to ensure prompt and appropriate resolution.
- Supports onboard testing and/or implementation of technology based food safety initiatives.
- Manages the Integrated Pest Management (IPM) program onboard the vessel.
- Performs ongoing reviews to verify all departments are properly placing, monitoring, replacing passive monitoring devices and completing logs as required by the vessel's IPM plan.
- Maintains and updates IPM Trap Location Maps as necessary and checks passive monitoring devices (e.g., glue boards) within Hotel areas for pest activity and records the same on the appropriate IPM Log.
- Communicates any IPM procedural shortfalls to the appropriate department head and follows-up that corrective action has been taken.
- Completes HESS required logs accurately and according to company record retention schedules.
- Accompanies Internal and External Public Health Inspectors as required during inspections
- Audits all public health standards onboard as dictated by internal policies & procedures and assesses compliance with operational policies and procedures, HESS-MS and readiness of the operation for internal and official inspections.
- Manages the electronic hotel quality insurance inspection system related to public health inspections conducting available inspections as outlined in the hotel policy & procedures and reporting actionable findings.
- Audits HACCP I logs on a daily basis and ensure corrective action is taken.
- Acts as the liaison between shipboard management and any internal/external auditing authority being on hand at all times during the audit and physical escorting the inspectors during the audit.
- Follows up daily to ensure open corrective actions (to include equipment and surface areas) are corrected within 48 hours of its reporting or escalated to senior onboard management.
- Maintains an accurate and updated inventory of pesticides, chemicals and traps associated with IPM.

- Complies with regulations regarding the safe and secure storage, usage and disposal of approved pesticides/chemicals.
- Ensures inventory of any associated equipment is fully functional.
- Deliver approved hotel sanitation training content and conduct training to shipboard officers and supervisors directly responsible with Public Health standards and processes.

Hiring Requirements

- Degree in Hotel Management/Hospitality Management preferred, although appropriate experience in lieu thereof is sufficient
- 3 years experience in either a Provisioning, Public Health services or Controller capacity
- Cruise ship experience and knowledge of the Crunchtime is preferred
- Experience and knowledge in beverage operations, food production and restaurant service within the hotel/cruise ship operations
- Excellent leadership and communication skills
- Ability to speak English clearly