

Head of Cleaning, Night Shift, 100%

When production is on hold, you'll make sure everything stays clean and hygienic! You'll take charge of our cleaning team on the night shift and ensure that our facilities meet the highest hygiene standards. Through your hard work, you'll lay the foundations for a safe and smooth start to production the following day.

Eisberg AG
Dänikerstrasse 31
8108 Dällikon

Contract type Permanent
Workload 100%
Start of employment as of now
Language German
Working time model Night shift

Do you have any questions?

Mireya Meyer
HR Business Partner
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Apply online



You can find all the details online as well as the opportunity to apply directly.

Your tasks

- You will manage and coordinate 29 cleaning staff across two production sites
- You will check and monitor the hygiene standards of the production facilities and ensure that hygiene standards are maintained
- You will plan, coordinate and supervise daily and periodic cleaning tasks
- Ensuring compliance with safety regulations, hygiene plans and operational procedures
- Optimising the use of cleaning chemicals, water and staff
- You will support the commissioning of new facilities and ensure compliance with cleaning requirements
- Carrying out microbiological and chemical checks and taking appropriate action in the event of deviations
- You are responsible for the cleaning budget and ensure the cost-effective use of available resources

What you bring with you

- At least 5 years' professional experience in Cleaning, ideally in the food industry or a similar sector
- At least 2 years' management experience and the ability to motivate staff and lead them in a goal-oriented manner
- Very good written and spoken German
- Proficiency in MS Office
- Ability to work as part of a team and enjoy collaborating in a multicultural environment
- Your own vehicle, as this is essential for carrying out the role
- Willingness to work regular night shifts as well as day and weekend shifts
- You stand out thanks to your motivation, initiative and reliability.
- An efficient, meticulous and precise approach to work, combined with a strong focus on hygiene and quality, round off your profile.

What we offer



Catering

Culinary delights are very important to us: Freshly prepared salads, soups, tea and fruit are available to our employees free of charge. You can also take home products from the staff shelf every day.



Mobility

Benefit from convenient public transport connections, attractive discounts for public transport and ample parking facilities - sustainable and carefree on the road!



Professional development opportunities

Expand your knowledge with extensive training programmes, high-quality courses at the Coop Training Centre and a wide range of personal development opportunities such as mentoring and coaching.



Benefits & discounts

You benefit from the Coop staff discount card with a wide range of discounts in retail outlets, speciality shops and supermarkets as well as other attractive services, such as insurance.