



Company Details Confidential



#JOB-2473831

KILBRIDE CLASSIC CUISINE, UNIT 146,



Grange Dr, Baldoye Ind Est, Dublin 13, D13

CD79



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



07/10/2026



04/11/2026

How to apply

Application Method :

Not available



Open your camera
app & point here
to view this ad
online



Hygiene Control & Biosecurity Manager

Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

Job Description

Hygiene Control & Biosecurity Manager

Employer: CWK Food Processing T/A Kilbride Classic Cuisine

Location: Unit 146 Grange Drive Baldoye Industrial Estate Dublin 13 Eircode: D13CD79

Contract: Full-time, Permanent

Hours: 39 hours per week

Salary: €36,605 per annum

Vacancies: 1

Kilbride Classic Cuisine, a leading Irish ready-meal manufacturer, is seeking an experienced Hygiene Control and Biosecurity Manager to lead hygiene and food safety standards across our production facility.

Key Responsibilities:

Develop, implement and manage the site hygiene, sanitation and biosecurity strategy. Lead and supervise the hygiene team, including training and performance management. Establish cleaning schedules, SOPs and validation protocols.

Verify cleaning effectiveness through environmental monitoring, ATP, microbiological sampling and inspections.

Manage pest control programmes with external contractors.

Ensure compliance with HACCP, GMP, BRCGS and all food safety legislation.

Lead investigations into hygiene incidents and implement corrective actions.

Coordinate deep cleans, shutdowns and validation activities.

Prepare for customer, regulatory and third-party audits.

Drive continuous improvement in hygiene standards and contamination prevention.

Requirements:

Qualification in Food Science, Microbiology, Food Safety or related discipline.

Minimum 3 years' experience in hygiene/sanitation management within food manufacturing.

Strong knowledge of HACCP, GMP, BRCGS and environmental monitoring.

Proven team leadership and contractor management experience.

Excellent organisational, analytical and communication skills.

To Apply:

Please send your CV to eurecruitment.ie@gmail.com

- **Sector:** accommodation and food service activities

Career Level

- Experienced [Non-Managerial]