

# Darrin Baker

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Baltimore, MD

## Certification

- AIB

## QUALIFICATIONS/KNOWLEDGE

Versatile leader in the General Industry group of SQF; FDA and OSHA compliance on a Standard Federal and State level. Consistently acted as dependable management personnel needed to yield results per audit standards while training and directing teams containing 25 members. Passionate advocate for collaborative efforts pertaining to associate development, prompting universal understanding of sanitation protocol

## WORK EXPERIENCE:

Global Impact Wellness Group Inc.  
Consultant

07/25 – Present Sanitation & Facilities Operations

- Develop and implement facility wide sanitation protocols tailored to mental health environments, including high touch areas, therapy rooms, intake areas, and group program spaces.
- Conduct hands on demonstrations for correct cleaning of sensitive environments client rooms, therapy wings, shared spaces.
- Monitor facility conditions to identify risks related to sanitation, hygiene, or environmental safety.
- Coordinate with clinical and administrative staff to ensure cleaning practices support program schedules and patient flow.
- Coordinate with vendors and suppliers to ensure proper product quality and availability.
- Manage relationship with chemical vendors, supply distributors, and maintenance contractors.

Aramark

12/22 – 11/25

### Senior Custodian / Sanitation Manger

- Supported General Manager in overseeing daily operations, administrative functions, and staff direction.
- Managed scheduling, training, performance feedback, and disciplinary processes.
- Ensured compliance with company policies and operational standards.
- Assisted with recruitment, hiring, and onboarding of new employees.
- Coordinated and optimized daily business operations to improve efficiency and productivity.
- Performed administrative duties including policy management, documentation, and customer issue resolution.

**Max and Ruffy's, Westminster, MD**

10/21- 6/22

**Sanitation Manager**

- Coordinated and enthusiastically participated in “situational-based sanitation practices” resulting in fewer occurrences involving compliance with the SQF; FDA; and OSHA standards.
- Developed proper COVID avoidance protocol by raising incentives on facilities ability to demonstrate knowledge of cleaning validation.
- Collaborated with various department leaders when creating activities that strengthen facility understanding of a thoroughly completed Master Sanitation Schedule.

**Sea Watch International, Milford, DE**

11/20 - 10/21

**Sanitation Manager**

- United and led apprenticed associates into excellence while scoring high during company audits and maintaining the efficiency of equipment use through proper cleaning procedures.
- Acted as a model for several of the 20 supervised associates to shadow organizational/managerial skillset: primary focus being a “cost-benefit-task-management” approach.
- Evolved into an essential worker for extended hours throughout the work week—assessing performance goals; observing documentation that highlighted equipment failure enabling plans to achieve above average department performance.

**H&S Bakery INC, Baltimore, MD**

09/19 – 4/20

**Sanitation Manager**

- Set goals with associates that emphasize staying in compliance with GFSI and FDA standards.
- Partnered with quality systems manager on a consistent basis yielding successful customer audits and higher product sales.
- Monitored customer complaints that acted as a basis for the Master Sanitation Schedule design.
- Tracked key performance indicators when developing reports driving streamlined three-shift-operation.
- Researched store history of GMP compliance success rate and included third party feedback when maintaining a reputable H&S INC store brand.

**Pinnacle Food, Hagerstown, MD**

02/17 - 08/19

**Sanitation Manager**

- Monitored food safety, quality and legality responsibilities resulting in compliance with the GMP, SOPs, and HACCP.
- CIP experience with spiral freezer and deep fryer
- Participate and cooperate during all internal/external audits and HACCP/Food Safety and Quality meetings when maintaining monthly department budgets.
- Wrote, updated, managed a master sanitation schedule for cleaning procedures
- Coordinate and administer training for sanitation department and maintain sanitation supplies.

**Sanitation Manager**

- Monitored food safety and quality responsibilities resulting in compliance with the GMP, SOPs, and HACCP.
- Participate and cooperate during all internal/external audits and HACCP/Food Safety and Quality meetings when maintaining monthly department budgets.  
Wrote, updated, managed a master sanitation schedule for cleaning procedures to coincide with government policy.
- Coordinate and administer training for sanitation dept. and maintain sanitation supplies
- Responsible for food safety and quality responsibilities as defined in department procedures.
- Participate and co-operate during all internal and external audits.
- Investigate, find root causes, determine corrective actions, take preventive measures and follow up on any deviations.
- Attend all meetings related to operations, continuous improvement, HACCP/Food Safety and Quality meetings. Plan and manage a master sanitation schedule in accordance with
- Plant and manage a master sanitation schedule in accordance with governmental, company, and customer standards.
- Maintain monthly department budget and write/edit cleaning procedures.
- Manage 15 employees training of chemical and equipment cleaning.

**Seafood Manager/Seafood Team Lead**

- Responsible for development of presentation in display cases of all seafood products for sale.
- Responsible for selection, training and evaluation of staff for numerous seafood departments.
- Provided logistical and managerial oversight and assistance to various seafood departments where gross profit deficiencies were found. Recommended and implemented corrective action plans, which resulted in improved performance and profitability and:
- preparation and completion of monthly inventory of merchandise, this consisted of determining the amount of fresh and frozen seafood product; ensuring appropriate storage of product; ensuring price labeling accuracy and keeping pilferage and thief at minimal levels.

**Seafood Manager/Seafood Team Lead**

- Hiring manager for various seafood departments.
- Provided managerial oversight pertaining logistics while offering assistance where gross profit deficiencies were found.
- Implemented corrective action plans which resulted in improved performance, profitability, preparation and completion of monthly inventory.

**Whole Food Market** - Boston, MA

09/06 – 07/08

**Seafood Manager/Seafood Team Lead**

- Monitor sales activities to assign employees to specific duties, direct and supervise employees engaged in sales, inventory-taking, reconciling cash receipts, or in performing services for customers.
- Inventory stock and reorder when inventory drops to a specified level and keeps records of purchases, sales, and requisitions.
- Enforce safety, health, and security rules; this includes examining products purchased for resale or received for storage to assess the condition of each product or item

**Cary Town Seafood** - Richmond, VA

12/05 – 09/06

**Seafood Manager/Seafood Team Lead**

- Thoroughly familiar with a wide variety of products and provided a quality driven leadership style to ensure a third-party Merchant: Cary Town Seafood
- Inventory analyzer to guarantee strong profit loss ratio
- Enforce safety, health, and security rules for new recruits which were trained via my expertise.

## **EDUCATION**

**Forest Park High School**

**1983**

General Studies