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Job Description Raw Room Apple Tub Filler/Apple Box Transfer

SUMMARY

Responsible for dumping whole, untreated apples from the cardboard boxes into flume Tank #1 (or white tubs in Tumbler Room), filled with peracetic acid while following company guidelines. If absent, another trained employee or trained backup will be scheduled to cover responsibilities for this position.

PRIMARY RESPONSIBILITIES

1. **Personal Protective Equipment Required (PPE):** ear plugs, ninja-hairnet, blue apron, white rain pants, disposable sleeves, required gloves, clean smock, goggles (employee responsible if lost \$14.00), and assigned footwear.
2. Sanitize sleeves and gloves every 15 minutes. Sanitize apron every 3 hours. Comply with product contact GMPs (QA0183WI Good Manufacturing Practices).
3. Apple dumper transfers apple boxes from the transfer in the hallway into the slicing room.
4. Monitor Apple Slicers to ensure GMP compliance.
5. Repeat steps 3-5 throughout the shift.
6. Adhere to company employee hygiene practices, company food safety procedures and GMPs.
7. Other duties as assigned by the Line Lead and Production Supervisor.

PHYSICAL ENVIRONMENT/WORKING CONDITIONS

This position is in a manufacturing environment and will involve standing and walking for long periods of time, working in temperatures less than 50 Degrees Fahrenheit, and repetitive lifting of up to 50 lbs. May be required to work an occasional Saturday and/or Sunday as needed.

EQUIPMENT/MACHINERY USED

Tumblers, hose, and safety knife.

TRAINING REQUIREMENTS

New Employee Orientation, on the job training, and knowledge of all Tumbler Room positions for job rotation.

SIGNATURES

Signatures below constitute employee's understanding of the responsibilities and requirements of the position and Supervisor's verification that the employee is competent to complete the required tasks.

 _____ Employee Printed Name	 _____ Employee Signature	6/01/22 _____ Date
 _____ Supervisor Signature		

Job Description

Raw Room Apple Slicer Operator

SUMMARY

Responsible for slicing apples while managing company processes, procedures and safe food handling practices. If absent, another trained employee or trained backup will be scheduled to cover responsibilities for this position.

PRIMARY RESPONSIBILITIES

1. **Personal Protective Equipment Required (PPE):** ear plugs, hairnet, hood, blue apron, white rain pants, disposable sleeves, white vinyl gloves, clean smock, goggles, and yellow rubber boots. Sanitize sleeves and gloves every 15 minutes. Sanitize apron every 3 hours. Comply with product contact GMPs (QA0183WI Good Manufacturing Practices).
2. Enter Raw Room wearing yellow boots, white rain pants, and goggles.
3. Inspect apple slicers to ensure all parts of the equipment are put back together and that the equipment is clean from sanitation.
4. Turn on slicers to warm them up for the start of shift.

Slicing Room:

5. Begin slicing, picking up apples out of the trough, and placing them in the openings on the slicer. Place the apples with the stem sticking straight up.
6. Continue this process until all of the whole apples from the trough, have been sliced. The goal is to fill any openings in the table as the table spins in a circle.
7. Monitor apple slices to for indication of broken, missing or dull blades.

Tumbler Room:

8. Rinse the slicer with Klorman from the Klorman hose.
9. When the Line Lead approves startup, remove the weight from the top of the first tub of whole apples, and place it on the second tub.
10. Begin slicing, picking up apples out of the tub, and placing them in the openings on the slicer. Place the apples with the stem sticking straight up.
11. Continue this process until all of the whole apples from the tub, have been sliced. The goal is to fill any openings in the table as the table spins in a circle.
12. Periodically check the clear slotted tray below the chutes to see how full they are.
13. Once the tray is full (approximately 21 pounds) lift the tray out of the Klorman tub. Turn the tray sideways and rest it on top of the Klorman tub. Rinse the sliced apples with water from the blue hose.
14. Carry the sliced apple tray and place it into a Calcium Ascorbate tub of solution.
15. Retrieve a sanitized slotted tray and place it under a slicer shoot for filling.
16. Once the tub of whole apples is empty, rotate the stainless steel cart 180 degrees, and remove the weight from the next tub of whole apples.
17. Repeat steps 7-14 throughout the shift.