

Job Description

Raw Room Carrot Tumbler Operator

SUMMARY

Responsible for treating and preparing raw carrots for packaging 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. Set up soaking station, including white tubs, for soaking tumbled carrots in Calcium Chloride. Set up both tumblers for entire day of production. Sanitize the inside and outside of both tumblers prior to start.
4. Mix Calcium Chloride between tumblers. Take a premixed bag of Calcium Chloride, dump it into the designated container and fill with water. Stir to dissolve then dump into the Calcium Chloride tank. Add water to the fill mark in the tank (50 gallons).
5. Fill tumblers from the red Klorman hose.
6. Notify Op Checker that the CCP check may be performed. CCP check needs to be performed on each tumble.
7. Fill the tumblers with sixteen 25lb. bags of carrots after the Op Checker has gotten an acceptable result.
8. If CCP check is acceptable, place cover over the opening of the tumbler, secure tightly and set the vacuum to 8-10 Hgs.
9. Turn on the tumbler.
10. While the Tumbler #1 is tumbling between ten and twenty minutes, repeat steps 5-9 for Tumbler #2.
11. When a tumble is complete, rotate the tumbler and slowly remove the cover. Slowly rotate the tumbler forward, draining the water and pouring the carrots into slotted trays.
12. Place slotted trays into tubs for soaking in Calcium Chloride solution.
13. Once all tubs are full of slotted trays, take the clear hose from Calcium Chloride tank and fill tubs. Soak the carrots for a minimum of five minutes and a maximum of 20 minutes.
14. Once soaking time is complete, take each slotted tray and slide into the stainless steel racks. Starting with the top rack, moving to the bottom rack. There will be six trays per rack.
15. Repeat steps 5 through 14 throughout the entire shift.
16. Adhere to company employee hygiene practices, company food safety procedures and GMPs.
17. 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, lifting up to 50 lbs., and push and/or pull up to 500 lbs. with mechanical assistance. May be required to work an occasional Saturday and/or Sunday as needed.

EQUIPMENT/MACHINERY USED

Tumblers and hoses.

7/6/2022

TRAINING REQUIREMENTS

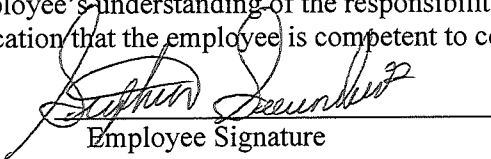
New Employee Orientation, on the job training, and knowledge of all Tumbler Room positions for job rotation. (Tumbler Room Training Quiz, Training record; which would cover Foreign Material Control and Miscellaneous Sanitation for Maintenance.)

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.

Stephen Saunders

Employee Printed Name


Employee Signature

07/06/2022

Date


Supervisor Signature