

## **Job Description**

### **Slicing and Tumbler Room Team**

#### **SUMMARY**

Responsible for slicing apples and filling slotted trays with sliced apples, while managing company processes, procedures, and safe food handling practices. Slotted trays should be filled approximately half full of sliced apples (21 pounds). This position is required to sanitize returning trays as needed. If absent, another trained employee or trained backup will be scheduled to cover responsibilities for this position.

#### **PRIMARY RESPONSIBILITIES**

**Personal Protective Equipment Required (PPE):** ear plugs, ninja-hairnet, blue apron, white rain pants, disposable sleeves, required gloves, clean smock, goggles (employee maybe responsible if lost \$14.00), and assigned footwear. Sanitize sleeves and gloves every 15 minutes. Sanitize apron every 3 hours. Comply with product contact GMPs (QA0183WI Good Manufacturing Practices).

#### **If Slicing Apples in the Slicing Room (flume room)**

- Enter Raw Room wearing the required boots, white rain pants, and goggles.
- Inspect apple slicers to ensure all parts of the equipment are put back together and that the equipment is clean from sanitation.
- Turn on slicers to warm them up for the start of shift.
- Place empty slotted trays on the cart at the outfeed exit end of the flume.
- Apple Dumper transfers apple boxes from the transfer in the hallway into the slicing room.
- Apple Dumper dumps a box into Tank 1 (1<sup>st</sup> Step PAA) and wait for 15 seconds before dumping another box.
- As the whole apples are soaked under the blue belt for 2 mins on Tank 1, slicers can insert them into the apple slicing machine using FIFO (first in, first out). Place the apples with the stem sticking straight up.
- Continue this process until all 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.
- The sliced apples fall from the Slicers into Tank 2 (2<sup>nd</sup> Step PAA) and get soaked for another 2 mins under the blue belt.
- As the sliced apples come out of Tank 2, it all drops down to Tank 3 (Final Step).
- Exit End Person sorts out poor quality apple slices (seeds, seed pockets, stems, broken slices) as they soak for 2 mins and fall from Tank 3 treatment discharge conveyor into the slotted trays.
- Place filled slotted trays into the stainless steel racks, transfer sliced apples trays to window person – FIFO.
- All slotted trays returned to the Raw Room need to be sanitized with Klormon in the sink area – Make sure the Hose is not leaking/spraying out.
- Do not lean on or handle anything other than the cart and slotted trays.
- Adhere to company employee hygiene practices, company food safety procedures and GMPs.
- Monitor apple slices too for indication of broken, missing or dull blades.

#### **If slicing apples in Tumbler Room**

- Rinse the slicer with Klormon from the Klormon hose.
- 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.
- 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.

1/4/2024

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, repetitive arm, and wrist movement, push/pull up to 150 lbs., and lifting of up to 50 lbs. May be required to work an occasional Saturday and/or Sunday as needed.

**EQUIPMENT/MACHINERY USED**

Apple slicer, stainless steel cart, flume, and hoses.

**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.

T. Brandon Lane  
Employee Printed Name

[Signature]  
Employee Signature

01-04-24  
Date

[Signature]  
Supervisor Signature