

## **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.

4/24/2026

- 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.
- Periodically check the clear slotted tray below the chutes to see how full they are.
- 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.
- Carry the sliced apple tray and place it into a Calcium Ascorbate tub of solution.
- Retrieve a sanitized slotted tray and place it under a slicer chute for filling.
- 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.
- Repeat steps 7-14 throughout the shift.
- Sanitize slicers every 15 minutes with the red Klorman hose, ensuring Klorman has reached the brushes, knives, and chutes.
- 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 treating carrots in the tumbler room:**

- 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.
- 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).
- Fill tumblers from the red Klorman hose.
- Notify Op Checker that the CCP check may be performed. CCP check needs to be performed on each tumble.
- Fill the tumblers with sixteen 25lb. bags of carrots after the Op Checker has gotten an acceptable result.
- If CCP check is acceptable, place cover over the opening of the tumbler, secure tightly and set the vacuum to 8-10 Hgs.
- Turn on the tumbler.
- While the Tumbler #1 is tumbling between ten and twenty minutes, repeat steps 5-9 for Tumbler #2.
- 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.
- Place slotted trays into tubs for soaking in Calcium Chloride solution.
- 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.
- 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.
- Repeat steps 5 through 14 throughout the entire shift.
- Adhere to company employee hygiene practices, company food safety procedures and GMPs.
- Other duties as assigned by the Line Lead and Production Supervisor.

**PHYSICAL ENVIRONMENT/WORKING CONDITIONS**

4/24/2026

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.

Niel Carlo G. Barrameda  
Employee Printed Name

Niel Carlo G. Barrameda  
Employee Signature

4/28/2024  
Date

[Signature]  
Supervisor Signature

100/100

100/100  
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