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Job Description

Raw Room Sanitor

SUMMARY

Responsible for cleaning and maintaining the raw product room. 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 bump cap, blue apron, white rain pants, disposable sleeves, required gloves, clean smock, goggles (employee 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).
2. Sanitize the slicers and tumblers with Bioside after initial setup has been completed, sanitize with a no rinse sanitizer.
3. Setup black garbage bags and one clear garbage bag. Place apple core buckets under the slicers (Tumbler Room only or core conveyor breakdown).
4. Responsible for keeping apple core buckets empty during production. When buckets are full, empty into grinder machine, use the black garbage bags when the grinder machine is down. This process is repeated throughout the day.
5. Remove full garbage bags from the skeletons and pass through the door to the Hallway Sanitor.
6. Carefully squeegee the floor to remove excess water and debris.
7. Responsible for picking up fallen tools or equipment and sanitizing them as described below:
 - a) Zone 1 items (paddles, scoops, apple tubs, slotted trays, etc) that fall on the floor need to be marked "to be cleaned" and placed in the sanitation area for proper cleaning. Each sink (MV2 and Tumbler Room) will have one compartment designated for items "to be cleaned". The other two compartments will be designated for "clean items."
 - b) Nuts, bolts, and other small items will be placed in a container near the "to be cleaned" section of the three compartment sink by the Sanitor or maintenance personnel (gloves and sleeves must be changed). If these small items are needed immediately; Zone 1 and 2 items needed to be full cleaned by a trained sanitation employee. Zone 3 through 5 items can be cleaned using a disinfected wipe by maintenance.
 - c) Knives (need to be opened), tools (if not complex tools), and pens need to be thoroughly sanitized.
 - d) Generally, only Sanitors can pick up these items from the floor (exceptions are Maintenance, Line Leads or Supervisors who must follow the proper handling instructions).
8. Manage any drain issues or notify the Production Supervisor or Line Lead if unable to correct issue.
9. Do not come in contact with other employees, product, or product equipment.
10. This position may rotate with the Hallway Sanitor position during the same shift.

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11. Adhere to company employee hygiene practices, company food safety procedures and GMPs.
12. 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, must possess physical stamina with a range of motion and dexterity, and repetitive lifting of 30 to 50 lbs. May be required to work an occasional Saturday and/or Sunday as needed.

EQUIPMENT/MACHINERY USED

Floor squeegee, pump sprayer, apple grinder, floor shovel.

TRAINING REQUIREMENTS

New Employee Orientation, New Sanitation/Production Employee Training (ST0021FO), and on the job training.

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.

<u>Eidle Gelle</u>	<u>Aue</u>	<u>5-22-21</u>
Employee Printed Name	Employee Signature	Date
<u>Darius</u>		
Supervisor Signature		