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Job Description

Slicing Apples with FLUME and Tumbler Room

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 with sliced apples (21 pounds). This position is required to sanitize returning trays when available to. 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, hairnet, hood, blue apron, white rain pants, disposable sleeves, required 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).

Slicing Apples with FLUME

1. Enter Raw Room wearing yellow boots, white rain pants, and goggles.
2. Inspect apple slicers to ensure all parts of the equipment are put back together and that the equipment is clean from sanitation.
3. Turn on slicers to warm them up for the start of shift.
4. Place empty slotted trays on the cart at the outfeed exit end of the flume.
5. Apple Dumper transfers apple boxes from the transfer in the hallway into the slicing room.
6. Apple Dumper dumps a box into Tank 1 (1st Step PAA) and wait for 15 seconds before dumping another box.
7. As the Whole apples are soaked under the blue belt for 2mins on Tank 1, slicers can insert them into the slices – FIFO, Place the apples with the stem sticking straight up.
8. 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.
9. The Sliced apples falls from the Slicers into Tank 2 (2nd Step PAA) and gets soaked for another 2mins under the blue belt.
10. As the Sliced Apples come out of Tank 2, it all drops down to Tank 3 (Final Step Nature Seal).
11. Exit End person sort out poor quality apple slices (seeds, seed pockets, stems, broken slices) as they soak for 2mins and fall from Tank 3 treatment discharge conveyor into the slotted trays.
12. Place filled slotted trays into the stainless steel racks, transfer sliced apples trays to window person – FIFO.
13. 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.
14. Do not lean on or handle anything other than the cart and slotted trays.
15. Adhere to company Employee Hygiene Practices, company food safety procedures and GMPs.
16. Other duties as assigned by the Assistant Supervisor and Production Supervisor.
17. Monitor apple slices to for indication of broken, missing or dull blades.

Tumbler Room (When Slicing in the Tumbler Room)

18. Rinse the slicer with Klormon from the Klormon hose.
19. 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.
20. 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.
21. 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.

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22. Periodically check the clear slotted tray below the chutes to see how full they are.
23. 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.
24. Carry the sliced apple tray and place it into a Calcium Ascorbate tub of solution.
25. Retrieve a sanitized slotted tray and place it under a slicer shoot for filling.
26. 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.
27. Repeat steps 7-14 throughout the shift.
28. Sanitize slicers every 15 minutes with the red Klorman hose, ensuring Klorman has reached the brushes, knives, and chutes.
29. Adhere to company Employee Hygiene Practices, company food safety procedures and GMPs.
30. Other duties as assigned by the Line Lead and Production Supervisor.
31. Monitor apple slices to for indication of broken, missing or dull blades.

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, 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.

Nelson Soro
Employee Printed Name

Nelson
Employee Signature

5-17-19
Date

[Signature]
Supervisor Signature