



# DRYER OPERATOR

Division/Department: Production
Shifts: AM/PM
Job title: <b>Dryer Operator</b>
Reports to: Shift Supervisor

<b>Level/Grade:</b>	<b>Type of Position</b> <input checked="" type="checkbox"/> Full – time <input type="checkbox"/> Part – Time <input type="checkbox"/> Contractor <input type="checkbox"/> Intern	<b>Hours <u>40</u>/week</b> <input type="checkbox"/> Exempt <input type="checkbox"/> Nonexempt
---------------------	--	--

## **Purpose/Scope of Position**

The Operator must have knowledge of milk drying process and spray drying equipment. Operator possess the ability to trouble-shoot and resolve issues, responsible for system efficiencies, operation of drying equipment, and cleaning and maintaining the production process equipment.

## **Responsibilities/Duties (inclusive of but not limited to):**

- Completes pre-operational checks on all dryer equipment before starting a process.
- Completes all work instructions, production log sheets, and sanitation log sheets accurately and in a timely manner.
- Monitor processes, materials or surroundings; continuously monitors all aspects of the drying production process for leaks and spills.
- Inspecting equipment, structures, or material to identify the cause of errors or other problems or defects.
- Perform preventive maintenance and make minor repairs.
- Read and verify work entries to ensure that all previous operations were completed and to



verify product count and quality.

- Maintain a safe, clean, and orderly work area.
- Maintain hourly systems checks on all floors of dryer (stairs and heat work environment)
- Report any food safety, quality issues/problems, improper operation, faulty equipment, defective materials and unusual conditions to supervisors.
- Follow and promote all plant and regulatory policies and procedures.
- Operate and monitor the computer and the Panel View.
- Start-up and shut-down the dryer according to standard procedures.
- Set-up of the connections between the silo and the dryer.
- Following Dryer Sampling SOP, aseptically pull and correctly label dried samples.
- Document on Dried Sample Log all data required.
- Ensure records and documents are kept up to date in all areas of dryer operations in compliance with High Desert Milk quality regulations.
- Follow Standard Operating Procedures (SOP's), Sanitation Operating Procedures (SSOP's), and Good Manufacturing Practices (GMP's).
- Monitor and record the following operational readings:
  - Pressure
  - Dryer Temperature
  - Silo Weights and temperatures
  - Moisture samples
  - Scorch particles
- Oversight of non-operational cleaning including:
  - Disassemble dryer equipment
  - Clean dryer equipment and parts
  - Reassemble dryer equipment
- Demonstrates an understanding of tolerances of products and know how to make adjustments, as necessary, to maintain product conformance.
- Perform all plant documentation, as required.
- All other duties as assigned.

### **Physical Demands**

While performing the essential functions of this job the employee is required to:

- Continuously (76%-100%) Talks, stands, walks, bends, goes up and down stairs.
- Frequently (51%-75%) Uses hands and fingers to handle or feel.
- Occasionally (25%-50%) lifts 26 to 100lbs.
- Rarely (1%-25%) balances, stoops, kneels or crawls.

### **Work Environment**

This job takes place in a plant environment year-round. While performing the essential functions of this job exposure to the following elements occurs:

- Frequently (51% to 75%) dry flat plant floors.
- Frequently climb 100+ more stairs (hourly)



- Frequently work in extreme heat.
- Occasionally (10% to 25%) work in high place on lifts or ladders, work with chemicals.

### **Personal Protective Equipment Needed**

The use of PERSONAL PROTECTIVE EQUIPMENT as follows:

- Need to wear plant captive clothing, hearing protection, safety glasses and slip resistant work shoes during your regular job in all areas of the plant.
- When working with chemicals you will need to wear, safety goggles, face shield, rubber gloves and a chemical – resistant apron.

### **Job Hazard Assessment**

- The employee may work in a wet, dry, hot cool, cold, humid bright areas and/or conditions.
- The employee may be working on lifts and ladders at heights with protection.
- While performing light maintenance the employee may be exposed to sharp objects, hot objects, confined spaces, fumes from paint and supplies.

### **Education/Training**

- High School diploma or equivalent required.
- Milk processing experience required.

### **Skills**

- Operate all department equipment per published/ current process specifications.
- Generally understand process requirements.
- Must be able to perform routine machine adjustments.
- Must be able to operate the dryer and all associated equipment while producing minimal out of specification product.
- Willing to work with others, collaborating and compromising where necessary; promptly share relevant information with others.
- Open to changing situations and is willing to perform all tasks when and where assigned.
- Reliable, responsible, and dependable, and fulfilling obligations.
- Pleasant with others on the job and displaying a good-natured, cooperative attitude.
- Careful about detail and thorough in completing work tasks.
- Creativity and alternative thinking to develop new ideas for and answers to work-related problems.
- Basic computer skills.
- Ability to meet or exceed the company's attendance and punctuality standards.



- Ability to understand and follow directions as given.
- Ability to work with minimal supervision.
- Strong communication and interpersonal skills.
- Efficiency and time management.
- Ability to work under pressure.

**Salary**

- DOE

**Benefits**

- Excellent benefit package available: 401k, medical, dental, vision, disability, life insurance, vacation, PTO, and holiday pay, subject to applicable eligibility and waiting periods.

**January 2021**