



# SANITATION

Division/Department: Production
Shifts: Day (M-F)
Job title: Sanitation
Reports to: Quality Assurance Manager

<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</b> <u>40</u> /week <input type="checkbox"/> Exempt <input type="checkbox"/> Nonexempt
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## **Purpose/Scope of Position**

Sanitation is responsible for the cleaning and sanitary responsibilities that helps keep High Desert Milk clean, healthy, safe and productive. Sanitation will understand the importance of cleaning and the impact it has on quality production and remaining in compliance with state and federal standards set for food production. Team player mentality, adaptability and productivity is essential for success.

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

- Cleaning and sanitizing facility, equipment and machinery according to food safety standards
- Understand the importance of audit ready cleaning and completion.
- Cleaning in hot/cold environments on often.
- Following periodicals and assisting others in understanding their daily responsibilities.
- Assist others in sanitation, production or lab departments in cleaning as needed.
- Attention to detail is critical in all aspects of sanitation.



- Follow all safety protocols according to OSHA standards regarding chemicals, heat, ladders, forklift, manlifts, harnesses, PPE, etc.
- Help build team unity through positive communications, actions and support.
- Perform all plant documentation, as required.
- All other duties as assigned.

### **Physical Demand**

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.
- Continuously (76%-100%) Uses hands and fingers to handle or feel.
- Occasionally (25%-50%) lifts 26 to 50lbs and working in warm wet conditions.
- Frequently (51%-75%) balances, stoops, kneels, and crawls.

### **Work Environment**

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

- Continuously (76% to 100%) dry or wet flat plant floors
- Frequently (51% to 75%) work in extreme heat and humidity

### **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 following are hazards that the employee may come in contact with while performing his/her job duties:

- The employee may work in a wet, dry, hot, 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, fumes from paint and supplies.
- Work with or around forklifts

### **Education/Training**

- High School diploma or equivalent
- Dairy or Food plant experience preferred



- Understanding of HACCP and GMP's
- Forklift certification preferred

### **Skills**

- 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.
- Detail oriented and thorough in completing work tasks.
- Capable of running processes in accordance with equipment design and product specification.
- 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**

- Starting at \$13.00/hr + \$1.00/hr Business Owner Incentive

### **Benefits**

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

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