



Title:

Sanitation Team Member

Reports to:

Sanitation Manager

Job Purpose:

Sanitation team members will ensure that all equipment and facilities are clean and sanitized to meet all internal and governmental standards

Key Responsibilities and Accountabilities:

- Sanitation team members will follow the policies and procedures surrounding food safety and hygiene. They will examine all manufacturing equipment to ensure that it works properly and meets all governmental standards
- Accurately and repeatedly carry out task(s) assigned with minimal labor, product, and material waste
- Maintain work environment in a sanitary condition
- Comply with HACCP and SSOP Protocols
- Must consistently look to improve efficiency, work environment and sanitation by being proactive or offering suggestions to coworkers, leads, and managers
- Communicate and establish healthy relationships with others in the workplace
- Attend training to improve skills
- Report to Sanitation Manager when problems, suggestions, or concerns arise
- Promote personal and company image throughout the community
- **Demonstrate flexibility** when asked to preform various tasks

Physical Requirements:

- Prolonged standing/walking on concrete
- Repetitive hand, wrist, arm, and shoulder motions
- Prolonged exposure to cold working conditions
- Ability to climb steps
- Some positions may require pushing, pulling and lifting up to 50lbs