



**Title:**

Sanitation Technician

**Reports to:**

Sanitation Supervisor

**Job Purpose:**

*To ensure all equipment and facilities are clean and sanitized to meet all internal and USDA standards*

**Key Responsibilities and Accountabilities:**

- Follow the policies and procedures surrounding food safety and hygiene
- Examine all manufacturing equipment to ensure proper operating and meeting of USDA standards
- Accurately and repeatedly carry out tasks assigned with minimal labor, product, and material waste
- Maintain work environment in a sanitary condition
- Comply with HACCP and SSOP Protocols
- 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 Supervisor 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