

EMPWR

EMPWR – Sanitation Worker

**YOUR
CAREER**

Sanitation Technicians are responsible for the daily sanitation of the facility and machinery used to produce product.

What do we expect from you?

- FOOD SAFETY – Allergen Awareness
- FOOD SAFETY – Equipment and line cleaning
- Run dishwashing machine.
- Maintain work areas, equipment and utensils in clean and orderly condition.
- Washes pots, pans, buckets and trays by hand or places them in racks or on conveyor to dishwashing machine.
- Disassemble manufacturing lines.
- Clean and sanitize parts and equipment. Keep parts organized by machine.
- Sweep and mop floors.
- Washes and sanitizes equipment.
- Pressure wash equipment using industrial pressure washer.
- Follow and improve area processes.
- Understand and follow Standard Operating Procedures (SOPs) that pertain to your area.
- Other tasks as assigned.

Requirements

- Must understand Allergens
- Must understand and follow all GMP, SQF, HAACP, BBP and Food Defense policies.
- Able to speak and read English.
- Ability to learn new skills and assume new responsibilities.
- Able to work in a team environment.
- Must be available to work any shift and weekends if needed.

<https://www.empwrnutrition.com/>