



Pineland Farms Natural Meats

Job Title:	Quality Assurance – Sanitation	Position Type:	Full Time
Location:	New Gloucester, ME	Reports to:	Quality Assurance Manager
Hours/Days of work:	As Required	Level:	Hourly
Job Description			
RESPONSIBILITIES: Responsibilities include daily cleaning of office spaces, trash removal, and small wares sanitation. Assists with clean up and sanitation at the end of the shift. Team members are responsible for working in a safe manner that complies with all HACCP, USDA, and company policies.			
JOB DUTIES: Clean front offices – vacuum, dust, trash removal, laundry consolidation, restroom and changing room sanitation, etc. Maintain warehouse sanitation – removal of empty boxes, pallets, trash, etc. Sweep and mop as necessary Clean washroom – clean all small wares throughout the shift. Keep washroom neat and orderly Clean processing rooms – remove trash, remove debris from floors and working areas, clean and sanitize processing equipment during shift as necessary Report any unsafe working conditions to Supervisor or Quality Assurance Maintain a clean and safe working environment Work with other team members to achieve organizational goals Additional tasks - as needed - not described in this task description			
SKILLS & QUALIFICATIONS			
Qualifications and skills include basic understanding of food safety systems, can work in a refrigerated environment, able to lift 50lbs, can follow written and verbal instruction, able to work as a part of a team, desire to learn and grow. This is a Safety Sensitive position.			
Approved By:		Date:	
Last Updated By:	Chris Williams	Date:	6/6/19