

Job Title: Food Production Worker

Summary: Responsible for maintaining food safety practices which meet HACCP and FSMA standards and reflect the core values of Trazza Fine Lebanese Food. Works in a fast-paced environment producing fresh hummus and other Lebanese food by performing the following duties.

Duties and Responsibilities Include:

- Executes daily production of batch tickets.
- Responsible for production compliance with established GMP's, SOP's, and Hazard Analysis Critical Control Point (HACCP) plans.
- Follows all established recipes and procedures for food safety and sanitation.
- Contributes to working in a professional, productive, and respectful environment.
- Maintains high production levels and a strong commitment to quality.
- Follows established product specifications, including receiving and production, as well as all established systems to maintain consistency and integrity of product.
- Reflects company core values by supporting the continuous improvement process and working with other staff to successfully implement new items.
- Holds oneself and other team members accountable for fulfilling high-level food safety guidelines.
- Participates in team meetings and stays up to date with regular team email announcements.
- Contributes to a productive and positive work environment.
- Identifies and communicates problems to supervisor in an accurate and timely manner to avoid potential hazards.
- Always maintains a clean work area, and aids in post-shift sanitizing of food preparation space and receiving room.
- Tests chemicals used for cleaning and sanitizing safely and properly, and regularly documents results in established verification logs.
- Takes temperatures of products and records results on appropriate charts safely, accurately, and consistently.
- Able to safely and regularly lift 20-30 lbs up to table top height
- Performs other duties as assigned.

Qualifications:

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required.

Physical Ability: Stand for length of shift

Language Ability:

Ability to read and comprehend simple instructions, short correspondence, and memos. Ability to write simple correspondence. Ability to effectively present information in one-

on-one and small group situations to customers, clients, and other employees of the organization.

Math Ability:

Ability to add, subtract, multiply, and divide in all units of measure, using whole numbers, common fractions, and decimals. Ability to compute rate, ratio, and percent and to draw and interpret bar graphs.

Reasoning Ability:

Ability to apply common sense understanding to carry out detailed but uninvolved written or oral instructions. Ability to deal with problems involving a few concrete variables in standardized situations.

Computer Skills:

To perform this job successfully, an individual should have knowledge of Internet software.

Certificates and Licenses:

Food Handler's Card

Equipment:

- Groen kettle
- Alto Shaam steamer
- Rational combi
- UWE and OHAUS scales
- Blixer Robot Couple blenders

Shift: Monday - Thursday

Job Type: Full-time

Trazza offers competitive pay, and a comprehensive benefit package that includes medical, dental, vision, prescription, and EAP.