



## **Our Mission & Vision**

Foodlink's mission is to leverage the power of food to end hunger and build healthier communities. We believe that the fight against hunger and the fight against poverty are one and the same. We envision a future in which food is recognized as a human right and every person is able to feed themselves and their families in dignity. Together, we work to create a more nourished, prosperous region.

## **Our Values**

Our core values define who we are and how we work with our communities. Foodlink and our team members have:

- Compassion - treat all with dignity & respect; build kinship with those we serve
- Innovation - say yes; avoid complacency risk failure in the pursuit of ending hunger
- Collaboration - build a shared vision, create synergies, maximize resources
- Agility - respond urgently to the ever-changing needs of our community
- Stewardship - maximize the impact of every dollar, donation and asset

## **Job Title: Industrial Cleaner**

**Reports to:** Safety & Facilities Manager

**Status:** Part-time, hourly

### **JOB SUMMARY**

The Industrial Cleaners' (IC) primary responsibility is to perform routine cleaning to maintain the cleanliness of Foodlink food processing rooms and distribution center. Under the supervision of the Safety & Facilities Manager (SFM), the IC will be responsible for completing cleaning checklists and deep cleaning schedules to assure all areas of responsibility meet food safety and sanitation requirements.

### **KEY RESPONSIBILITIES**

- Cleaning of food-contact and non food-contact surfaces throughout facility, including internal parts and surfaces of machinery and equipment.
- Sweeping, mopping and vacuuming floors on a daily basis
- Using a variety of cleaning tools, buckets, mops, vacuums, brooms, air pressure devices
- Periodically using scissor lifts and ladders for scheduled maintenance procedures.
- Adhering to the sanitation SOPs, and help the sanitation team lead to make sure other team members are as well.
- Following daily, weekly, monthly and bi-annual sanitation schedules to ensure the cleanest environment possible for our clients and staff.
- Performing routine biological testing to ensure surfaces have been cleaned properly
- Participating in on going food safety training to ensure full understanding of Foodlink's food safety procedures, chemical handling training, work instructions and HACCP plan
- Follows policies, procedures, and requirements established by leadership team and SQF standards
- Responsible for immediately reporting/addressing any non-conformances against the SQF code or any other food safety regulations
- Ensures compliance with Good Manufacturing Practices (GMP's) as they relate to this specific role.
- Responsible for protecting the integrity of the processing room and product as well as ensuring that they do not contribute to cross contamination at any time.
- Follows all sanitary and safety guidelines as required by regulatory agencies

- Maintains sanitation records as per the requirements of Foodlink, AIB, SQF, Ag & Markets and Feeding America
- Ensures a safe working environment by operating equipment and using cleaning chemicals and supplies as directed.
- Completes all other job duties as assigned

#### QUALIFICATIONS & COMPETENCIES

- Industrial cleaning and sanitation experience strongly preferred
- Working knowledge of cleaning materials and equipment
- Ability to work independently with minimum supervision.
- Ability to stand and walk for long periods of time
- Ability to prioritize tasks and work efficiently
- Knowledge of or experience working in a warehouse environment and/or commercial kitchen a plus
- Commitment to adhering to safety regulations and ensuring a safe work environment
- Fluency in English required. Knowledge of Spanish helpful.

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#### PHYSICAL DEMANDS

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions. While performing the duties of this job, the employee is regularly required to sit and talk or hear. The employee is frequently required to use hands to handle or feel items such as documents. The team member is required to stand; walk and reach with hands and arms. Specific vision abilities required by this job include close vision, color vision and ability to adjust focus. This position regularly requires the individual to lift objects weighing up to 50lbs.

***Everyone is welcome here. Foodlink is an equal opportunity employer. Our policy strictly prohibits discrimination on the basis of race, color, religion, sex, sexual orientation, gender identity, national origin, genetics, veteran or disability status.***