

Job Title: Blender Operator

Reports to: Production Manager

## Position Purpose:

Properly and safely blend ingredients to produce a high-quality product per company, state and federal, and customer standards and expectations.

## Job Summary:

- Safely set up, inspect, and verify equipment for all startups, run time, changeovers, and shutdowns.
- Perform all procedures in CIP (clean in place), panel board, batching, and culture tank duties per established standards.
- Conduct and verify equipment adjustments.
- Evaluate issues, develop solutions, and implement action plans.
- Use established product specifications and standard operating procedures (SOPs) to set up and operate lines, tanks, and equipment, prepare the mix, and conduct quality inspections during specified processing stages, including using established forms and business software.
- Troubleshoot and correct processing issues.
- Wash and set up lines and tanks for CIP, load and unload bulk dairy products (raw milk and cream), and pasteurize the culture tanks, ensuring that production lines are supplied with needed materials.
- Direct and perform equipment sanitation and COP (clean out of place) duties per standard operating procedures.
- Schedule routine, corrective operation, and maintenance activities with respective departments.
- Consistently work to achieve goals that align with the company's strategies.
- Ensure all paperwork is filled out in a clear, legible, and accurate format, completed with the required information, and documented per SOP's.
- Assist in developing procedures and policies.
- Utilize a continuous improvement mindset and assist in identifying opportunities to improve processes.
- Maintain a clean, sanitary, and safe work area.
- Follow all required work-safe practices.
- Shall be responsible for reporting and taking any necessary action to prevent food safety and quality problems and safety incidents and accidents from occurring.
- Follow all policies and procedures, including GMPs, SOPs, and SSOPs, at all times.
- Must wear appropriate PPE at all times.
- Performs other related duties as assigned by Manager/Supervisor.
- All employees are responsible for food safety and quality.

Location: Baton Rouge



## Job Requirements:

- High school diploma or GED equivalent required.
- Experience in food manufacturing or preparation desired.
- Must be able to work weekends and varying shifts (days, evenings, nights).
- Must be able to work in a wet environment with some exposure to cleaning chemicals.
- Ability to accurately record data.
- Able to add, subtract, multiply, and divide into all units of measure using whole numbers, common fractions, and decimals.
- Must be able to lift and move up to 50 lbs, frequently lifting and moving product above shoulder height.
- Standing, walking, kneeling, and bending are required for virtually the entire shift.
- Days off may be split.
- Be able to work in a team environment effectively.
- Effective verbal and written communication skills.
- Ability to work in a fast-paced environment.
- Maintain constant mental focus and constantly be aware of surroundings.
- Must pass all medical exams and drug and background checks (including criminal).