**KLEINPETER FARMS DAIRY, L.L.C.**
14444 Airline Highway
St. George, LA 70817
225-753-2121
www.kleinpeterdairy.com

**Job Title**: HTST Pasteurization Operator

**FLSA Status**: Nonexempt

**Reports to**: Production Supervisor

**Location**: St. George, LA

**Position Purpose:**
Properly and safely pasteurize and homogenize products per company, state and federal, and customer standards and expectations.

**Job Summary:**

- Closely monitor the daily production process and follow Standard Operating Procedures (SOPs) for batching and processing products. This position has direct and sole control over the accuracy of product specifications: product butterfat percentage, product quality, product taste and freshness, and the timing of product flow. It is imperative to perform this job accurately, for this person determines the overall level of customer satisfaction based on their performance.
- Monitor fat percentages, total solids, allergen, freeze point, and other related items associated with processing dairy products.
- Provide accurate direction for product packaging to be performed most efficiently.
- Communicate to filler operators which product will be ready to fill at what particular time throughout the day and pump the product to the fillers.
- Verify all charts, including cut in/cut out and product recording temperatures.
- Perform all procedures of CIP (clean in place), COP (clean out of place), panel board, batching, and culture tank duties per established standards.
- Maintain sanitation of equipment, including CIP and manual cleaning.
- Conduct and verify equipment adjustments.
- Operate equipment at recommended speeds and communicate mechanical and operational issues with management.
- Maintain communication with other departments, management, and employees and notify them of any problems or concerns that may restrict production efficiency.
- Use established product specifications and SOPs to set up and operate lines, tanks, and equipment, prepare products, and conduct quality inspections during specified processing stages, including using established forms and business software.
- Troubleshoot and correct processing issues.
- Operate and clean equipment with urgency to maximize efficiency and minimize downtime.

- Direct and perform equipment sanitation and COP duties per SOPs.
- Consistently work to achieve goals that align with the company's strategies.
- Ensure all paperwork is filled out clearly, legibly, and accurately and completed and maintained per SOPs.
- 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 required work-safe practices.
- Relieve other coworkers (in the dept) if absent from work.
- Maintain a clean, sanitary, and safe work area.
- Follow all safety policies and procedures, including GMPs, SOPs, and SSOPs, at all times.
- Wear appropriate PPE at all times
- Performs other related duties as assigned by Manager/Supervisor.
- All employees are responsible for food safety and quality.

**Job Requirements:**

- High school diploma or GED equivalent required.
- 1-2 years related experience and/or training; or equivalent combination of education and experience.
- Experience in food manufacturing or preparation desired.
- Must be able to work weekends and varying shifts (days, evenings, nights).
- Days off may be split.
- Ability to accurately record data.
- Ability to add, subtract, multiply, and divide in all units of measure using whole numbers, common fractions, and decimals.
- Must be able to work in a wet environment with some exposure to cleaning chemicals.
- Must be able to lift and move up to 30 lbs.
- Standing, walking, kneeling, and bending are required for virtually the entire shift.
- Be able to work in a team environment effectively.
- Ability to work in a fast-paced environment.
- Maintain constant mental focus and constantly be aware of surroundings.

- Must have computer skills necessary for operating touch screen computer systems that operate the valves that direct the product flow.
- Excellent communication (verbal and written) and management skills; this position directs the milk flow for the entire facility. Nothing moves without the direction of this person, and they must be able to direct people and consider the whole team when making decisions.
- Must pass all medical exams and drug and background checks (including criminal).