



Ukrop's Homestyle Foods

Nourishing Families & Communities

Manufacturing Specialist I – Bakery Sanitation (full time)

Open Date: January 2, 2012

Close Date: Open until filled

Location: Richmond, Virginia

Shift: Monday –Friday 2nd shift

If working in a team environment is something that you are passionate about, the **Bakery Sanitation** position may just be the position you are looking for. We are looking for an enthusiastic, highly motivated candidate with a passion for food, to work with our bakery team.

This position will be responsible for cleaning and sanitizing the Bakery facility and food processing equipment, floors, walls, ceiling, retarders and freezers as well as complying with all AIB, SOP, and GMP guidelines and work rules mandated by Ukrop's Homestyle Foods. This position will also maintain cleanliness of common areas such as break rooms and bathrooms as needed, mix and use chemicals properly and safely as it may relate to cleaning and sanitizing, maintain cleaning equipment and supplies used to perform daily job tasks, participate in plant cleanup as needed, and perform other duties and responsibilities as required or assigned by supervisor.

Physical Requirements:

Standing and/or walking for a minimum of four hours, operating a vacuum, scrubber, pressurized hose and/or other cleaning equipment on a regular basis, wearing appropriate personal protective equipment, exposure to extreme variations in temperature caused by equipment, occasionally working in a warm environment up to 80 degrees or cooler/freezer, 35 degrees and below, repetitive bending, reaching, stooping, pushing, pulling, climbing, and lifting (up to 50 pounds).

Minimum Education Requirements:

HS Graduate or Equivalent

Minimum Experience:

Minimum of 2 years Sanitation experience

How to Apply:

Submit your resume and cover letter to Careers@ukrops.com

Ukrop's Homestyle Foods is an Equal Opportunity Employer