



Cheese Makers Assistant

Reports to: Head Cheese Maker and Operations Manager

Department: Production

Summary: To participate in the overall production of cheese so as to ensure the product meets quality and food safety specifications via the following qualifications and responsibilities:

Job Duties and Responsibilities include but not limited to:

- Responsible for ensuring food safety and quality standards are met by following all internal operating procedures, GMPs, FDA, customer, and SQF requirements
- Responsible for ensuring food safety by Sanitizing all equipment prior to start up
- Responsible for production of cheese in the vats, including, but not limited to ingredient measuring, mixing, temperature application and verification, helping cut vats of curds, push down vats of curds, flip forms, take cheese out of forms and place on carts, moving carts of cheese into brine room and placing in brines, and pulling cheese out of brines.
- Responsible for keeping a Clean and sanitized work area
- Responsible for maintaining knowledge of chemicals and their usage for both manual cleaning and CIP cleaning procedures for Pasteurizer, Silos, and vats.
- Responsible for communication with supervisor when production issues arise.
- Responsible for accurate documentation on Make Sheets, Chart Recorders and temperature logs as applicable.
- May be responsible for various maintenance activities, as qualified, and as assigned. Cleaning and sanitizing area and tools as required.
- Fills in for all other production staff as needed.
- May be responsible for occasional sampling of Milk Silos.
- Responsible for operation of pH meter

Physical and Mental Requirements:

- Must maintain very good attendance
- Able to lift 50 lbs. on a consistent basis
- Work in hot, humid and wet environment
- Stand and walk on a constant basis
- Take direction from a supervisor
- Read and carry out recipe instructions

