



COMMISSARY FOOD SERVICE ASSOCIATE

Monday – Friday 6:30am to 3:00/Finish

Full-Time

\$15.00/hour

Summary:

The Commissary Food Production position is responsible for preparing, assembling, and packaging food items while adhering to food safety, food handling, and sanitation procedures.

Essential Duties and Responsibilities:

- Assemble and package fresh food products according to health and safety guidelines.
- Maintains clean, safe work environment to comply with sanitation, ServSafe and safety requirements.
- Ability to understand and meet standards for health, safety, and food policy.
- Adhere to the details of the operation, including all operating standards, food standards, service standards, and policies and procedures as outlined in the company handbook.
- Abide by sanitary practices for food handling, general cleanliness, and maintenance of kitchen areas. Comply with operational standards, company policies, federal/state/local laws, and ordinances.
- Maintain professional conduct at all times.

Requirements:

- Previous food service experience preferred
- Requires occasional lifting, carrying, pushing, and pulling up to 50 pounds
- Able to squat, bend, stoop, push, and reach
- Ability to stand and walk for prolonged periods
- Able to read, write, and effectively communicate