

# PRODUCTION OPERATOR

## QUALIFICATIONS

- Ability to lift up to 50lbs
- Ability to climb ladders
- Ability to work in heights
- Ability to work in various weather situations
- Ability to organize and manage multiple priorities, time management
- Ability to work 12 hour rotating shifts, rotating between days and nights
- Ability to work as a strong team player
- Ability to commit to company values
- Ability to work mandatory overtime
- Ability to enter permit required confined spaces
- Computer skills
- Experience in lab and chemistry not required but helpful
- High School Diploma
- Experience in manufacturing environment
- Troubleshooting abilities

## PROCESS COOK

- Follow all SOP's
- Perform duties in a safe manner and be aware of situations requiring PPE and special safety precautions.
  - o Bases-caustic, ammonia, urea
  - o Acids-sulfuric, sulfamic, and phosphoric
  - o High pressures and/or high temperatures
  - o Grabbing of hot samples and CIP samples
  - o Use of hot flush water and steam
  - o Chemical barrel wash
  - o Process equipment-hammer mill screens, couplers, mixers, etc.
  - o Chemical spill containment-acid, caustic, enzyme
  - o Additional areas as identified by safety
- Records are to be kept on grind, cook, fermentation and yeast propagation.
- Clean necessary areas (refer to cleaning schedule)
- Alternate Duties
  - o Assist with unloading manufacturing supplies
  - o Assist with the unloading of denaturant trucks
  - o Assist with loading ethanol trucks
- Cross reference with previous shift to review records and current status prior to shift change
- CIP/Sulfamic acid tanks should be adequate for further use at the end of your shift
- Clean fermenters as emptied
- CIP propagators
- Visually inspect fermenters prior to CIP wash

- Keep current on the status of all operating equipment in cook area
  - Water to pump seals
  - Oil in pump glasses
  - Vibration of pumps or motors
  - Uniformity of ground grain
  - Enzyme pumps
  - Condition of CIP and acid wash (level, temp, ph & strength)
  - Listen for unusual noises
  - Part of chemical inventory
  - Check conveyors for slop/noise
- Know which grain bin is being filled and emptied
- Check enzyme pump once per shift. Enzyme rates are to be checked more often if issues arise in that area. Change rates when grain rates change.
- Other duties not listed herein, but which need to be accomplished to maintain safe and timely day-to-day operations within the plant

## **PROCESS D&E**

- Responsible for in process test and inspection testing and documenting results on log sheet for distillation, evaporation, and drying
- Spot checks
- Report discrepancies
- Be safe and responsible
- Report any safety problems
- Keep informed on hazardous conditions of any kind
  - Bases-caustic, ammonia
  - Acids-sulfuric and sulfamic
  - High pressure and/or temperatures (I.E. steam, condensate, distillate, syrup, thin stillage)
- Clean necessary areas
- Alternate duties
  - Unload Denaturant Trucks
  - Load DDG Trucks
  - Load Alcohol Trucks
- Required samples to lab (alcohol, syrup, etc...)
- Cross reference with previous shift to review records and current status prior to shift change
- Keep current on the status of all operating equipment in section
  - Water to pump seals
  - Oil in pump glasses
  - Vibration of pumps or motors
  - Levels in critical tanks
  - Evaporator
  - Distillation
  - Listen for unusual noises
- Learn where needed parts are (fuses, couplings, bolts, and fittings)
- Be aware of electrical starters in the motor control center
- Complete CIP's as required
- Operate rolling stock
- Mandatory training, including CPR

- Other duties not listed herein, but which need to be accomplished to maintain safe and timely day-to-day operations within the plant

## **PROCESS ENERGY CENTER**

- Complete log-sheet information every 2 hours
- Wear proper PPE taking special precaution around hot equipment
- Gather DDG samples from the dryers to test for proper moisture content and make adjustments to the dryers if necessary
- Gather centrifuge samples to ensure proper moisture content
- Learn how to start, stop, and operate the Centrifuges, DDG (Distilled Grain) dryers and TO's (Thermal Oxidizers) in a safe and efficient manner
- Work closely with the board operator in determining steam demand, steam usage, and overall plant operations
- Complete the cleaning matrix assigned to your crew. Clean up after upsets
- Complete weekly emissions tests for the dryers and TO's
- Perform chemical tests on the boiler and Cooling Tower water
- Be aware of unusual noises or results and report them to your supervisor
- Perform duties in a safe manner and be aware of situations requiring extra PPE and other special safety precautions
- Other duties not listed herein, but which need to be accomplished to maintain safe and timely day-to-day operations within the plant.

**REPORTING TO THIS POSITION:** None

**POSITION REPORTS TO:** Shift Lead

## **PHYSICAL DEMANDS AND WORK ENVIRONMENT**

The physical demands and work environment characteristics described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- *Physical Demands:* While performing the duties of this job, the employee is required to walk; sit; use hands and fingers, to handle, or feel objects, tools, or controls; reach with hands and arms; balance; stoop; talk and hear. The employee must lift and/or move up to 50 lbs. Specific vision abilities required by the job include close vision, color vision, distance vision, peripheral vision, depth perception, and the ability to adjust focus.
- *Work Environment:* While performing the duties of this job, the employee is exposed to weather conditions prevalent at the time. The noise level in the work environment is usually moderate. Some areas have been designated areas to use hearing protection. Hard hat, safety glasses, and leather gloves are required in designated areas.