



Lone Star Bakery, Inc. Job Requirements

Various shifts available, schedule flexibility needed

Job Duties and Responsibilities

- Knowledgeable of and consistently complies with GMP program.
- Practices safe work habits in all situations.
- Performs and consistently complies with the processes, policies, and procedures of Lone Star Bakery.
- Cleans all machines according to GMP and SOP.
- Displays a mechanical aptitude and is able to assemble, disassemble and clean the equipment.
- Collaborates with leadership on problem prevention and solutions.
- Pre-inspects and takes ownership for delivering clean and sanitary production lines and equipment prior to pre-op inspections.
- Performs multiple cleaning tasks and is able to maintain multiple cleaning areas.
- Routinely inspects assigned area and ensures that it is safe and sanitary.
- Keep daily records regarding goals and accomplishments.
- Participate actively in the team goals and concepts.
- Performs other duties as required.

Job Requirements, Education, & Certifications

- Ability to lift and/or move up to 50 pounds.
- Ability to be on feet all day and perform walking, stooping, and bending functions as required.
- Must be able to read and write English and complete relevant company documents.

Environmental Conditions

- See Job Hazards Analysis
- Extreme temperature variations
- Wet surfaces
- Noise
- Moving mechanical parts
- Industrial ovens and equipment