

Cellar Operator Job Description

JOB TITLE: Cellar Operator

PRIMARY LOCATION: Fulton Brewery/2540 2nd St NE, MPLS MN

REPORTS TO: Head Brewer

FLSA POSITION TYPE: Full-Time, Hourly

SHIFT: N/A

EXTERNAL POSTING DATES: May, 31 2019

POSITION SUMMARY:

Fulton's Cellar Operators are responsible for all cellar operations from wort cooling to bright beer including: yeast management, dry hopping, pH readings, gravity readings, centrifuge operation, lenticular filtration, sanitary fruit handling, & carbonation. Cellar Operators are also responsible for bridging the gaps between wort production, cellar operations, & packaging. A general understanding of both brewing & packaging equipment and an ability to assist where needed is required.

Accountable Numbers:

- 7-9. Measure gravity and pH on all batches of beer for the first 7-9 days of fermentation (or until terminal gravity is reached). Check lagers once per week after primary fermentation is complete.
- 1.5% . Ensure that all yeast pitches are within 1.5% of the target.
- 0.05 Target. Ensure that all centrifuge runs are +/- 0.05 of the target CU.
- 0.025 Volumes. Ensure all bright beer is carbonated to +/- 0.025 volumes of CO2 from target.

Cellaring, Centrifuging, & Packaging:

- Develop, maintain, and follow cellaring process and procedures to ensure the quality of Fulton's products
 - Follow Standard Operating Procedures (SOPs) for cellar operations.
 - Adheres to and advances Fulton's core values and safety culture.
 - Ensure the general upkeep of cellar areas of the brewery.
 - Promotes an atmosphere of cooperation and teamwork within the department and company.
 - Have an understanding of yeast management practices
- Ability to C.I.P. and sanitize fermenters and bright beer tanks
- Learn beer clarification processes and become proficient with centrifuge and lenticular filtration
 - Record production and batch/lot data using log sheet and Orchestrated Beer
 - Assist packaging team as needed with C.I.P. on packaging lines

QUALIFICATION REQUIREMENTS:

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions. Individuals must hold a valid driver's license.

MATERIALS/MACHINES/EQUIPMENT USED:

- Forklift trucks, scissor lift and articulated boom lift.
- Cleaning agents and other hazardous chemicals.
- Desktop computer including an understanding of Word, Excel, and Google Services (*Gmail, Calendar, Drive, Documents, Sheets, and Groups*).

IMPORTANT SKILLS AND ABILITIES:

- Must be 21 years of age or older at the time of application.
- Able to pass a post-offer, pre-employment background check.
- A minimum of 2 years of experience at a production brewery. Formal brewing education, training, certifications, or accreditation are a plus.
- A working knowledge of brewing/process equipment including: malt milling equipment, brewhouse equipment, and cellar equipment.
- Forklift Driver Certified required.
- Prior work experience in a wort production and cellaring operations.
- College Diploma or four years' equivalent work experience preferred.
- Strong data entry and numeracy skills.
- Self-motivated and able to work independently.
- Strong interpersonal skills and a love for meeting and interacting with people.
- Thorough attention to detail and desire to take initiative.
- Must adhere to company's policies and procedures.
- The desire to work in a fast-paced, growing company.
- Courteous, professional and polished demeanor.

PHYSICAL REQUIREMENTS:

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Able to sit, stand, walk, or be on your feet for prolonged periods.
- Able to read and follow written English instructions.
- Able to regularly twist, turn, kneel, climb, stoop, bend, crawl, lift and carry supplies and equipment weighing up to 55 pounds using appropriate techniques and tools.
- Able to maneuver packages of any weight above 75 pounds with appropriate equipment and/or assistance.
- Able to work in a factory/production environment which may be loud, slick, humid, cold, and hot.
- Able to comply with and enforce all health, safety, and personal hygiene policies and standards.

WORK ENVIRONMENT:

The work environment of a brewery is dynamic and ever evolving. The following are representative characteristics of the work environment an employee may encounter while performing the essential functions of this job:

- The noise level in a packaging facilities is frequently loud.
- The employee must frequently work in sterile environments.
- The employee regularly works with pressurized vessels.
- The employee comes in contact with and has to handle broken glass.
- The employee handles hazardous materials.
- The employee works near moving mechanical parts.
- The employee works on wet floors and with wet equipment.
- The employee works in a shared office environment.