



## PERSONNEL COMMISSION

Class Code: 0476  
Salary Range: 34 (C2)

### FOOD PRODUCTION EQUIPMENT TECHNICIAN

#### JOB SUMMARY

Under general supervision, to perform work in the installation, repair and maintenance of commercial food production, handling, storage, packaging and related equipment and appliances; and to perform related duties as required.

#### EXAMPLES OF DUTIES

*The classification specification does not describe all duties performed by all incumbents within the class. This summary provides examples of typical tasks routinely performed in this classification.*

- Install, set up, maintain, troubleshoot, repair, and service all types of commercial, large quantity food handling, preparation, packaging, cleaning and storage equipment and associated plumbing, electrical, electronic, heating and refrigeration system components and devices. **E**
- Install, remove, replace and/or repair such components as valves, fans, motors, gaskets, packing glands, filters, belts, blades, fuses, controls, thermostats, thermocouple, switches, gauges, tubing, wiring, plugs, connectors, sensors, pipes, compressors, and control panels. **E**
- Observes electrical, pressure or vacuum gauges, meters, automatic recording devices, or other indicator lights or devices and adjust controls to ensure efficient operation. **E**
- Observes functioning of installed equipment or system in operation to detect hazards, need for adjustments, or to locate causes of trouble. **E**
- Make repairs to steam pressure vessels, boilers and chillers except to the extent the technician is capable of performing repairs where there are apparent issues of food spoilage (health) and safety. **E**
- Repair and service conveyor systems. **E**
- Inspect and test equipment, parts and systems to ensure proper functioning. **E**
- Utilize a variety of power equipment, test equipment, hand tools, and precision measuring and testing instruments in the performance of assigned tasks. **E**
- Set up and maintain appropriate routine programs, or required and approved programs of lubrication, testing or preventative maintenance. **E**
- Travel to school sites to install, remove, inspect, diagnose and/or make repairs to appliances, refrigeration units, freezing units, steam units, cooking units, and related

equipment as assigned in an emergency, if a minor repair, or within preventive maintenance. *E*

- Estimate time and material costs to complete tasks. *E*
- Monitor the work of vendors performing service contract and warranty work. *E*
- Maintain records of material, part usage, time, and history of equipment service and repair. *E*
- Requisition, order, and maintain a store of parts and materials needed to perform emergency repair and maintenance duties. *E*
- Perform varied repairs of a routine nature involving the Nutrition Center facility. *E*
- Comply with and ensure safety requirements are always followed and observed. *E*
- Recommend equipment and appliance replacement as appropriate. *E*
- Instruct food services personnel in proper use of equipment. *E*
- Operate a District vehicle. *E*
- May direct the work of assigned helpers.
- May open and close facility.

*Note: At the end of some of the duty statements there is an italicized E, which identifies essential duties, required of the classification. This is strictly for use in compliance with the Americans with Disabilities Act.*

### **DISTINGUISHING CHARACTERISTICS**

An incumbent in this class will perform installation, maintenance and repair tasks to a variety of equipment and systems at school sites and in the Nutrition Center necessary for the efficient operation of a large school food preparation and packaging facility producing in excess of 75,000 meals a day.

### **EMPLOYMENT STANDARDS**

#### **Knowledge of:**

Building and safety codes and procedures applicable to a large scale food production, handling and packaging facility.

Basic sanitation standards followed in a large scale food center.

Proper procedures, methods, and tools used in pipe fitting, electrical work, electronic controls, plumbing, heating, refrigeration, hydraulics and pneumatics as it relates to the maintenance and repair of varied commercial food production equipment and associated systems.

Electronic, electrical, refrigeration, heating, plumbing, mechanical, gas and arc welding principles and procedures applicable to the job functions of this classification.

#### **Ability to:**

Perform skilled work in the maintenance and repair of a wide range of food handling, preparation, packaging, and storage equipment, and ancillary equipment and systems.

Analyze, interpret and apply complex and technical manuals, schematic diagrams, blueprints, plans specifications and instructions.

Troubleshoot, assist supervisor, in planning and laying out electrical, electronic, refrigeration, heating, pneumatic, hydraulic, mechanical and plumbing work problems.

Maintain accurate records.

Write clear and concise reports.

Repair and adjust computerized equipment located in the Nutrition Center.

Analyze situations carefully and adopt effective courses of actions.

Operate a District vehicle observing safe and defensive driving practices.

Understand and carry out oral and written instructions.

Use hand and power tools.

Establish and maintain cooperative working relationships with those contacted in the course of work.

Operate a variety of test equipment and meters.

Arc, mig and gas weld.

Do light carpentry.

Do touch up painting.

Meet established deadlines.

**Education and Training:**

Equivalent to graduation from high school.

Completion of a recognized apprentice training program in at least one of the skilled trades areas such as electrician, electronic, refrigeration, plumbing or equivalent.

**Experience:**

Three years experience in the field of plant facilities maintenance with at least one year of specific work involving the trouble shooting, repair and maintenance of large quantity commercial food production and related equipment and systems, including mechanical, electronic, electrical, plumbing, heating, refrigeration and steam system repairs.

Any other combination of training and/or experience which demonstrates the applicant is likely to possess the required skills, knowledge, and abilities may be considered.

**SPECIAL REQUIREMENTS:**

Possession of a valid class C California Driver's License and evidence of a safe driving record is required at the time of appointment.

An Applicant for this class will be required to obtain, at his/her own expense, and submit his/her motor vehicle driving record at the time of appointment. The record must meet and be maintained at the District's safe driving record standard. Failure to meet this requirement will result in the disqualification and/or rejection of the eligible regardless of any other standing.

Some positions in this class may be required to obtain "Universal Refrigerant Technician Certification" at the time of appointment or following employment, Type I and Type II or Universal, in accordance with Environmental Protection Agency Regulations.

Some incumbents in this class may be required to wear protective clothing, gear and equipment as required by law.

**WORKING ENVIRONMENT**

Exposure to extreme cold in the large commercial refrigeration units to the heat of the boiler room. Noise levels are usually high, along with humidity and moisture. There are many hazards including proximity to moving, mechanical parts, pressure parts, exposure to electrical shock, toxic chemicals, gases under pressure, etc.

**PHYSICAL DEMANDS**

Work in this classification involves very heavy work, exerting in excess of 100 pounds of force occasionally, and/or in excess of 50 pounds of force frequently. Ascending or descending ladders, stairs, ramps, stooping, kneeling, crouching, crawling, reaching handling, fingering, feeling, hearing, talking and good general visual acuity are all necessary to repair, install or monitor operating equipment and systems.

***AMERICANS WITH DISABILITIES ACT***

Persons with certain disabilities may be capable of performing the essential duties of this class with or without reasonable accommodation, depending on the nature of the disability.

**APPOINTMENT**

In accordance with Education Code Section 45301, an employee appointed to this class must serve a probationary period of six (6) months during which time an employee must demonstrate at least an overall satisfactory performance. Failure to do so shall result in the employee's termination.

PCA 9/12/96

Revised: 3/2/00