

**SACRAMENTO CITY UNIFIED SCHOOL DISTRICT
Position Description**

TITLE:	Supervisor, Industrial Food Production Equipment Contractor	CLASSIFICATION:	Classified Represented Supervisor (TCS)
SERIES:	Supervisor IV	FLSA:	Non-Exempt
JOB CLASS CODE:	9853	WORK YEAR:	12 Months
DEPARTMENT:	Nutrition Services	SALARY:	Range 22 Salary Schedule G
REPORTS TO:	Executive Director, Nutrition Services, Central Kitchen, and Distribution Services	HR APPROVAL: CABINET APPROVAL:	9-15-2022 7-21-2022

BASIC FUNCTION:

Supervise, plan, organize, coordinate, and direct the maintenance, repair, and replacement of all food service equipment at the Central Kitchen, warehouse, and school site kitchens requiring independent judgment and analysis. **E**

REPRESENTATIVE DUTIES: (Incumbents may perform any combination of the essential functions shown below [E]. This position description is not intended to be an exhaustive list of all duties, knowledge, or abilities associated with this classification, but is intended to accurately reflect the principle job elements.)

Supervise, plan, direct, and perform journeyman-level skilled work on industrial Central Kitchen and warehouse-refrigeration rack systems, cook-chill systems, pre-pack assembly lines, bagging machines, blast chillers, rack ovens, and other hot and cold standard cafeteria cooking and refrigeration equipment. Manage industrial boiler; inspect safety devices ensuring functionality and safety at all times. **E**

Supervise, plan, direct and perform preventative maintenance services on various food service equipment including Central Kitchen and warehouse industrial parallel refrigeration rack systems to extend the life of the equipment and to ensure reliable uninterrupted meal services for our students. **E**

Supervise, train, evaluate the performance of assigned staff, and participate in the interview and selection of new employees; make recommendations concerning staffing; discipline assigned staff according to district policies and procedures. **E**

Troubleshoot, repair, and maintain all types of food processing and auxiliary food service equipment, including but not limited to, various specialized cook chill systems, boilers, high-speed vacuum sealed packaging machines, food production exhaust systems, blast chillers, ice builders, and tumble chillers, as well as various types of ovens, dishwashers, disposals, ice makers, mixers, choppers, steamers, milk coolers, kettles, refrigerators, can openers, freezers, walk in's, warmers, and stoves. **E**

Install service and repair refrigeration systems such as condensing units, compressors, and evaporators; check for leaks. Adjust valves according to specifications and charge systems with the proper type of refrigerant. **E**

Monitor, and inspect, all related boiler components including pumps, turbines, compressors, water/steam lines, valves, gauges, piping, and all safety-related systems. **E**

Install gas valves, electric fans, thermocouples, pilot lights, and door springs. **E**

Observe and test functions and components on a variety of Central Kitchen and cafeteria equipment to determine the need for replacement or repair; repair or replace defective parts using various tools including soldering, brazing, welding, use of measuring instruments, gauges, vacuum pumps, calibration equipment, hand and power tools. **E**

Estimate, order, pick up, deliver and install materials, parts, and supplies needed to maintain all Central Kitchen and standard cafeteria foodservice equipment in good working condition. **E**

Drive a district vehicle to conduct work; lift, carry and move heavy objects. **E**

Dismantle malfunctioning systems and test components, using electrical, mechanical, and pneumatic testing equipment. **E**

Repair or replace motors, relays, switches, starters, wiring, thermostats, thermocouples, valves, and other functional components in hot and cold cafeteria equipment. **E**

Perform minor plumbing repairs on refrigeration equipment including drain lines, case drain lines, cooling towers, and water-cooled condensers. **E**

Ensure all food production and cafeteria equipment is operating in compliance with regulatory requirements. **E**

Assemble a variety of food service equipment including racks, carts, salad bars, and tables. **E**

Monitor and maintain programmable intelligent technology including control alarm systems, Ke2 remote monitoring devices, digital control sensors, programmable energy management systems, and troubleshoot equipment based on specialized technical alerts. **E**

Assist in the installation of new equipment. **E**

Perform related duties as assigned. **E**

TRAINING, EDUCATION, AND EXPERIENCE:

Any combination equivalent to graduation from high school, and a four-year HVAC and Refrigerant Mechanic apprenticeship program or training in a diverse professional environment is preferred. Five years of journeyman-level HVAC, and Refrigerant experience required.

LICENSES AND OTHER REQUIREMENTS:

Hold a valid California Class C driver's license; provide personal automobile and proof of insurance; employee entrance evaluation (lifting test). EPA Universal Refrigerant Certification is required (Section 608). California Contractors C-38 license preferred

KNOWLEDGE AND ABILITIES:**KNOWLEDGE OF:**

- Proper lifting techniques.
- High voltages and safety precautions.
- Electrical and plumbing components.
- Hazardous refrigerant substances.
- Mechanical aptitude.
- Principals of defrosting, reverse cycle refrigeration, absorption refrigeration, centrifugal compressors, liquid chilling, and air movement.
- Electrical, plumbing, steam, gas, electronic, and refrigeration methods.
- Proper and safe operation of the boiler and procedures for placing the boiler in service after boiler shut down by operation of the safety control.
- Current technology principles and practices related to commercial and industrial kitchens.
- Refrigeration industry codes, standards, and practices.
- Food safety standards and temperature requirements.
- Controls and electric (high and low voltage) requirements.
- Math and basic computer skills.
- Methods, materials, tools, and equipment used in servicing various types of electric/gas cooking and holding equipment and refrigeration.
- Electrical and plumbing codes.
- Safety standards and OSHA codes.
- Section 608 of the federal Clean Air Act and related EPA regulations.
- Safe working methods and procedures.
- Proper use of refrigerant recovery equipment and safe disposal of refrigerant containers.
- Technical aspects of the field of specialty.

ABILITY TO:

- Read and interpret blueprints, wiring diagrams, electronic schematic drawings and manufacturer's instructions, and specifications.
- Analyze and troubleshoot electrical, mechanical, and plumbing repairs, using appropriate diagnostic equipment.
- Keep current with industry changes in replacement refrigerants and EPA regulations.
- Use hand tools, power tools, and welding equipment.
- Troubleshoot mechanical failures.
- Diagnose malfunctions and determine repair needs.
- Problem-solving and analytical thinking combined with practical ability to devise basic tests.
- Collaborate with the district trades team to coordinate installations or removals of kitchen equipment.
- To work independently with minimal supervision.
- Keep records and maintain reports.
- Communicate effectively with others.
- Establish and maintain effective working relationships.

WORKING CONDITIONS:

SAMPLE ENVIRONMENT:

Indoor and outdoor work environment; drive a vehicle to conduct work; subject to fumes and noise from refrigeration equipment; subject to inclement weather or other adverse conditions such as tight spaces, hot and cold temperatures, and confined and dusty areas.

SAMPLE PHYSICAL ABILITIES:

Dexterity of hands and fingers to operate a variety of trade tools; walk and or stand for extended periods of time; lift and or carry up to 50 lbs. push or pull up to 90 lbs. bend at the waist, kneel, crawl, crouch and stoop; reach overhead, above and below the shoulders and horizontally; climb ladders and work from heights.

SAMPLE HAZARDS:

Working on ladders and scissor lifts; on roofs and energized circuitry, natural gas, exposure to heat and cold, welding flame.

HEALTH BENEFITS: District pays a portion of the employee's health benefits through District-offered plans.