

PDX Market - Utility/Support (Dish, Stock Management, Custodial)
Come join the Tillamook Team where our philosophy is "Dairy Done Right." As an independent farmer-owned cooperative, we have been guided by good, honest values since 1909. We believe in putting quality over profit, natural over artificial, and that hard work can never be outsmarted. We're taking a stand for real food, because everyone deserves better.

About you:

What does real food mean to you? Is your favorite dish a cheesy casserole? Perhaps a decadent and indulgent ice cream? Either way, your identification with food is important to us. People who fit well here at Tillamook have a commitment to quality in everything they do. Our team members understand our vision, contribute to our mission, thrive on innovative thinking, hard work and good, honest values.

About us:

Our team members understand our vision, contribute to our mission, thrive on innovative thinking, hard work and good, honest values. We live by these shared values: We are Good Stewards, We believe in Uncompromising Quality, We work as One Team, We Play to Win, and We Genuinely Care for each other.

What you will do:

The PDX Market - Utility/Support contributes to the successful day-to-day operations with maintaining and upholding the Tillamook brand experience. This position is responsible for maintaining the cleanliness and organization of the store, performing tasks such as stocking inventory, straightening the dining area, and cleaning and sanitizing work areas. These responsibilities are to be performed timely and while upholding Tillamook's Shared Values to achieve the highest level of guest satisfaction and success as outlined by the business plan. The PDX Market Utility/Support will report directly to the PDX Market Management Team and will work closely to support

the BOH team. This position will be responsible for cleaning and maintain store and food service stations, maintaining overall kitchen cleanliness, adhering to all food and sanitary guidelines, stocking inventory, custodial duties, washing dishes and service ware, as well as all other responsibilities directed by the management team.

Here's a day in the life:

- Bus tables and straighten tables and chairs in the dining area. Keep floors clean and free of debris. Clean and maintain beverage station, order counter, sample area, and merchandise island. Keep work area sanitary
- Maintain a frequent presence in the dining area and on the market floor
- Perform opening/closing procedures scheduled for that shift. Ability to follow checklist and perform routine
- Maintain and operate dishwasher, cleaning and sanitizing entire dish room, checking chemical levels, sorting clean service ware for next day, etc
- Wash dishes and service ware left in the dish area, operate dishwasher safely—as per instructions—and hand wash all service ware and cookware as directed
- Provide floor care tasks such as sweep, mop, and spot clean any spills or messes on market floor; keep floor free of hazards
- Perform work that includes dust, empty trash, clean walls, windows, and countertops
- Maintain inventory of all custodial supplies and work with managers and leads as needed to keep adequate inventory levels. Ensure proper labeling of chemicals and maintain MSDS's
- Pickup and deliver supplies, retrieve items from storage, run errands as needed
- Help with retrieval of ice cream orders from freezer storage

- Maintain and organize inventory in storage. Help team with retrieval and supply of products
- Assist in maintaining store visual objectives, housekeeping standards, and floor replenishment
- Keep storage area clean and organized. Break down any boxes and properly dispose of packing material
- Confirm that all equipment is in good and safe working condition
- Demonstrate excellent time-management skills with the ability to work independently with little supervision
- Establish and maintain effective relationships with employees, supervisors, guests, and airport personnel
- Assist manager and lead with various duties when proper training has been received
- Communicate effectively
- Act as a team player and be able to interact with staff at all levels of the company
- Work with team to provide the highest level of hospitality
- Maintain appropriateness of uniform and appearance in accordance with Tillamook's Shared Values and policies

Knowledge, skills, and abilities:

- High School Diploma or GED or equivalent experience
- 2 years dish or custodial experience preferred
- Possess the ability to read, write, and interpret instructional documents such as reports and procedures
- Excellent written and verbal communication skills
- Must be able to pass 10-year background check for airport security clearance
- Must be able to acquire SIDA Badge for Port of Portland/PDX Airport
- Food Handler's Card Certification
- Open and flexible availability

- Physical requirements: Long periods of standing, walking, and lifting 25 lbs

Industry leading benefit and reward programs:

We offer outstanding benefits to our employees. For more information, please visit the careers page:

www.tillamook.com/careers.

We are committed to creating a diverse culture and inclusive conditions where all employees are heard, valued and feel a sense of belonging. We rely on different perspectives, thoughts, backgrounds and cultures to inform our work, to help us be better as a brand and as an employer and to fuel our success. We are seeking talent from a wide range of diversity, perspectives and backgrounds to join our exceptional organization and help us build our future.

Tillamook County Creamery Association (TCCA) is a Drug-Free Workplace. EEO/AA