**JOB SUMMARY**

Moody Dunbar, Inc., a family owned food production company, has immediate opening(s) for Industrial Maintenance Mechanics**.** This position will work at our production facility in Dunn, NC (Dunbar Foods Corporation) and report to the Maintenance Supervisor. This position is responsible for installation and maintenance of production machinery and equipment. EOE/M/F/V/D/AAP

**JOB REQUIREMENTS**

Must be at least 18 years old

High School Diploma or Equivalent

Must provide own tools

Have the ability to diagnose and correct problems in a timely manner

Lift 60 lbs, stand continuously for extended periods of time, and make repetitive arm & hand motions

Legible handwriting

Use a variety of power tools and material handling equipment to performing job duties

Willing to attend Better Process Control School

**PREFERRED SKILLS**

Industrial maintenance experience

Technical training in electrical, welding, & plumbing

Possess the ability to read and understand blueprints

Ability to make mathematical computations efficiently and accurately

**JOB DUTIES**

* Adhering to work hours as required by this position.
* Follow and enforce company rules, policies and procedures.
* Follow and enforce all safety measures and Good Manufacturing Practices
* Communicate directly with maintenance & QC managers to coordinate maintenance/repair work.
* Maintain all tools and parts needed to repair production equipment.
* Repair equipment as needed in factory.
* Maintain Preventive Maintenance program and report back to the Production Manager.
* Perform mechanical skills (IE - electrical, pneumatic, plumbing, fabrication, etc…)
* Complete welding and electrical jobs as required by the company.
* Read & interpret equipment manuals and work orders & perform required maintenance/services.
* Diagnose problems, replace/repair parts, test and make adjustments on equipment and report any unusual situation to management.
* Maintain accurate records.
* Performing other duties as requested by supervisor or management.
* Ensuring that all control mechanisms for the retorts are working properly
* Providing maintenance to the retort when the equipment is malfunctioning or when a deviation to the cook cycle occurs
* Ensuring product cans are not damaged or contaminated during the retort process
* Determine which cook cycle to use & ensure it is used correctly
* Inform maintenance and QC immediately when there is a loss of steam pressure or power
* Monitor retort water, check pH, check cooling towers and assist in monitoring charts
* Close boiler down at the end of the production day's last cook cycle
* Responsible for immediately notifying QC and appropriate personnel of any deviation in processing.