

## **StormBreaker Brewing Mississippi**

Cellarperson Keg Washer Transfer Driver (35-40 hrs/week on avg including weekends. Sunday Mandatory)

Those with cellarperson experience will be trained on cellarperson tasks right away.

Day to Day Operations:

Clean and sanitize kegs when needed

Write orders, deliver kegs from Mississippi location to St. Johns location in 18' delivery van

Pick up empty kegs from St. Johns location and return to Mississippi location

Deliveries for sales team when needed

Organize keg coolers, ensuring all beer is rotated with oldest kegs first to be tapped and oldest bottles in front (first in first out)

Assist with capping and packaging on bottle day

Scrub and clean all, but not limited to, the following: floors, walls and drains, outsides of fermenters, glycol lines, brew deck, spent grain area

Maintain accurate grain, hop, and weekly packaged beer inventory

Accurately weigh grain and salts for upcoming brews

Clean beer lines, couplers, faucets and tap area on a bi-weekly schedule at both locations

Help with set up, tear down and operation of on premise events

Able to work off premise tasting events

Pick ups of products, ie grain, bottles etc. when needed

Secondary Job Training as Cellarperson

If the person hired for the job above displays the qualities, effort, work ethic and team attitude we are looking for, they will be trained as a cellarperson quickly. From there, those who excel in the cellarperson position will be trained to brew.

All tasks above

Open Hours-5:00am-until you're done

Working 1 weekend on rotating schedule, even if already worked 5 days

Keg washing, cleaning tanks, racking beer, work in cold rooms, cleaning beer lines,

Willingness to take direction. We are open to critique. But how we decide it is done, is the way it must be.

Raw materials receipt, storage and retrieval for brewing

Dry hopping the prescribed amounts of hops to a designated fermenter via the top port of the tank

Yeast management, including the harvesting and/or pitching of yeast from the prescribed fermenter/brink while following sanitary procedures

Transfer beer between tanks in prescribed fashion

Follow established procedures to clean the Brewhouse, fermenting, brite tanks, and other areas

Safely handle cleaning chemicals, and using the prescribed amount for each task

Transfer beer from fermenter to brite tank in a sanitary manner under balanced pressure

Apply the correct pressure and volume of compressed CO2 gas to brite tanks for carbonation and displacement of beer as it is being packaged

Use the associated equipment to fill or empty wooden casks, kegs, barrels, etc., and safely moving vessels on their storage rack with a forklift

General cleaning of horizontal, vertical and sub-grate surfaces

Be a team player and able to interact with all levels within the organization

Adhere to and enforce all applicable local, state and federal laws, rules, and regulations

Other tasks as needed

#### DESIRED SKILLS AND EXPERIENCE

Must be 21 years of age or older at the time of application

Able to pass a post-offer, pre-employment background check

Must have clean driving record

Basic understanding of the brewing process

Comfortable driving 20' cargo van

Personal vehicle strongly preferred

Minimum 1 year of commercial production brewery experience required

Overnight, morning, afternoon, evening, weekend, and holiday availability required (Sunday will be every week)

Able to work until all tasks are completed for the day, which may require longer hours

Strong work ethic and self-starting attitude

Strong interpersonal skills and a love for meeting and interacting with people

Thorough attention to detail and desire to take initiative

Must be able to listen to and perform all instruction and direction to completion

Must adhere to company's policies and procedures

Desire to work in a fast-paced, growing company

#### PHYSICAL AND MENTAL REQUIREMENTS

Able to stand for prolonged periods

Able to stoop, crawl, twist, turn, lift, kneel, climb ladders and stairs

Able to manipulate valves and clamps

Able to read and follow written English instructions

Able to regularly lift/carry 44-pound boxes

Able to regularly lift/carry 55-pound bags above waist level

Able to regularly twist, turn, kneel, climb, stoop, bend, crawl, lift and carry supplies and equipment weighing up to 75 pounds using appropriate techniques and tools

Able to lift/move 165 pounds with appropriate equipment and/or assistance

Able to comply with safe chemical handling procedures, including personal protection equipment such as gloves and goggles

Able to both work and thrive in a high-stress environment

Able to work in a factory/production environment which may be loud, slick, humid, cold, and hot (below 35 degrees and up to 100+ degrees)

Able to work in indoor and outdoor environments with moderate noise and occasionally slippery floors

Able to comply with and enforce all health, safety, and personal hygiene policies and standards

OLCC and Food Handlers Permit Required

Knee high, steel toe brewing boots required

#### Benefits Include

401 K plan available after 6 months of employment with 3% match,

Free Shift Beers

50% off shift meals

25% off wine, liquor and food off shift-for Employees plus significant other, 50% off beer for significant other when with employee as a patron.

Free Brewery merchandise available

Brewery cost keg pricing available