



PERRY'S ICE CREAM

To: All Perry's Team Members
From: Human Resources
Date: 4/30/14
Subject: Job Posting

Job Title: Maintenance Reliability Facilitator

Reports To: Maintenance/Engineering Team Leader

General Statement of Duties

Responsible for managing the maintenance and repair of all manufacturing and building systems equipment to maximize Overall Equipment Effectiveness (OEE). Support the production of safe, high quality products and team member safety.

Relationships

Internal: Ongoing communication and coordination with Operations Team Members involved in the Production & Maintenance Planning & Scheduling, Repair Parts & Services Purchasing, Manufacturing processes, and Personal Safety.

External: Contact with equipment, parts, and services suppliers to ensure equipment compliance with manufacturing requirements, Personal & Food Safety Regulations, and SQF initiatives.

Essential Duties:

Essential functions of the position include, but are not limited to;

1. Coordinate Preventive Maintenance Optimization efforts for all production Business Units.
2. Periodic reviews (weekly or as needed) of preventive maintenance completion and effectiveness through documentation review, audits & inspections, and review of equipment breakdown events (MDTIR).
3. Ensure all maintenance work is completed with strict adherence to all applicable personal and food safety requirements (such as LOTO, electrical safety, SQF and GMPs)
4. Breakdown elimination through root cause analysis, identification of solutions, and corrective action using QCDSM tools and methods (such as Plan, Do, Check, Act).
5. In coordination with internal customers and the maintenance leads, schedule and execute annual maintenance activities for all critical manufacturing equipment.
6. Periodic review of the corrective work order backlog with close communication with all internal customer teams and the planner/scheduler to set priorities and ensure timely completion.
7. Review the GMP facility/safety audit backlog weekly for personal safety and food safety work orders to support internal customers.
8. Ensure the maintenance team adheres to proper procedures for documenting spare parts usage and work with the repair parts purchaser to ensure appropriate levels of spare parts and materials are maintained (including weekly review & reorder or critical spares).
9. Ensure adequate staffing supported by an effective team training plan with individual development plans to meet company goals and objectives.

10. With the planner/scheduler and maintenance leads, plan and coordinate Team Members work schedule's, work activities, and complete time cards/sheets in ADP.
11. Provide support and leadership for the Team's Green Room and the QCD process, ensuring consistent focus on Key Performance Indicators and internal customer service.
12. Coordinate and execute equipment service technician support as needed to address reliability issues and support effective training of mechanics & operators.
13. With the maintenance leads, develop and implement procedures to provide feedback and support on team member's performance, including short term evaluations for new team members.
14. Provide the Maintenance/Engineering Team Leader with annual operating budget requirements for maintenance labor and spare parts.
15. Ensure the maintenance shop, mechanic tool carts, and other team areas are kept clean and properly organized.
16. Other duties as assigned by the Maintenance Engineering Team Leader & Operations Team Leader to support the manufacturing supply chain.

Preferred Skills/Experience:

- Strong understanding of equipment reliability and preventive maintenance methods and processes (Reliability Centered Maintenance experience is a plus)
- 5 – 7 years maintenance supervision/management in a manufacturing environment (preferably food/beverage and/or dairy)
- Implementing and leading continuous improvement with cross-functional operations teams (QCDSM & OEE preferred; Six Sigma is a plus)
- Fundamental understanding of mechanical and electrical systems (including Programmable Logic Controllers & industrial controls)
- Personal Safety Training and Compliance
- Safety Topic Team Leadership and Engagement
- HAZMAT Team Membership (technician level qualification is a plus)
- Compliance with Food Safety Requirements (SQF preferred)
- Leading & Influencing Teams, Facilitating Effective Meetings
- Strong Written and Verbal Communication
- Mathematics & Analysis of Data (Key Performance Indicators)
- Information Technology (Megamations or other CMMS platforms)
- Strong Computer skills (Microsoft Office and electronic payroll systems)
- Bachelor's degree (Engineering or technical degree) or equivalent work experience.

Perry's Ice Cream is an EOE, M/F/D and Drug Free facility