

JOB DESCRIPTION
Puyallup School District
Maintenance – Journeyman/Hard to Fill

REFRIGERATION AND KITCHEN EQUIPMENT TECHNICIAN

Purpose Statement

The position of Refrigeration and Kitchen Equipment Technician is done for the purpose of repairing, maintaining, installing, troubleshooting and preventative/planned maintenance of district mechanical equipment including commercial coolers and freezers, dish washers and commercial food equipment in the Food and Nutrition Services Department.

Essential Functions

- **Coordinates** work/service orders, repairs, part orders and scheduled maintenance with departmental staff, vendors, and other trades for the purpose of completing projects/work orders efficiently.
- **Evaluates**, maintains, monitors, repairs, troubleshoots, and installs temperature control systems, utilizing computer and associated software and hardware.
- **Inspects and performs** preventative/planned maintenance on all types of refrigeration and commercial food equipment, including walk-in freezers/coolers, ice machines, food transport carts, gas and electric ovens, steamers, ware-wash equipment, etc. for the purpose of increasing longevity of food service and other specialized equipment.
- **Instructs** and assists other trades persons within the refrigeration/food equipment field as assigned.
- **Interprets** blueprints, sketches, and documents, for the purpose of identifying existing refrigeration and food service equipment and troubleshooting problem areas.
- **Maintains, repairs, troubleshoots, and installs** commercial sized refrigeration and food equipment.
- **Coordinates** with technology staff for the purpose of maintaining phone system interconnects.
- **Maintains and organizes** supplies needed to perform daily refrigeration and commercial kitchen equipment mechanical/control repairs. Maintain truck stock/tools to perform duties in an efficient and timely manner. Work vehicle must be kept organized.
- **Monitors** equipment, supplies, and work activities for the purpose of ensuring district, state, and federal regulations, operation compliance issues and safety precautions are met.
- **Prepares and documents** (e.g., works orders, daily/weekly/monthly repair schedules for equipment, MSDS records, and other reports) for the purpose of providing written support and/or conveying information.
- **Prepares** maintenance database detailing inspection, adjustment, repair, and replacement work procedures, for the purpose of providing preventive and scheduled maintenance to district equipment.
- **Provides** recommendations for end-of-life equipment and replacement options.
- **Provides** technical support during design and construction phases of construction projects.
- **Reports** equipment malfunctions and/or repair needs, for the purpose of sustaining operations.
- **Responds** to emergency situations (e.g., refrigeration systems, power outages, etc.) for the purpose of maintaining integrity of food inventory and reducing physical damage to equipment.
- **Transports** various items (e.g., equipment, supplies, tools, etc.) for the purpose of providing materials and tools at job site as required to complete tasks.

Other Job Functions

- **Assists** other personnel as may be required for the purpose of supporting them in the completion of their work activities.
- **Attends** meetings and trainings for the purpose of maintaining professional growth and departmental goals.

Essential Job Requirements – Qualifications

Education Required:

High school diploma or equivalent. Vocational/Trade school certification in the HVAC and refrigeration field or five years of successful recent experience in the HVAC/Refrigeration field.

Either already possess or demonstrate ability to obtain within 90 days:

- EPA Applicable Recognized Refrigerant Recovery License
- WA State Low Voltage and/or Pneumatic Controls Training/Certification
- WA Class IV Boiler License within 6 months of hire date

Experience Required:

Five years recent, successful, working experience in private enterprise or government agencies as a Low Temperature Refrigeration Technician or completion of an approved trade school or apprenticeship program and three years working experience as a journeyman in related job functions. Experience in refrigeration components, controls, and operations required. Demonstrated leadership skills.

Candidate must attain a minimum of 70% on the scored interview questions, practical essay, and resume review to be deemed to have met the minimum qualifications for the position.

Skill, Knowledge and/or Abilities Required:

Skills to communicate effectively; operate equipment in safe manner; perform basic math calculations; maintain inventory; ability to use standard office equipment including computer hardware and software; basic experience operating and repairing commercial kitchen equipment.

Knowledge of Federal, State, and local codes; District and departmental policies and procedures; safe work practices; methods and use of materials, tools and equipment used in related trades. Knowledge of atmospheric and steamer boilers and other gas fired cooking equipment required.

Abilities to stand and walk for prolonged periods, coordinate various job assignments, provide direction to others, problem solve, train others, understand and carry out oral and written instructions, work with minimal supervision, establish priorities, adjust to flexible assignments with short notice, effectively communicate with others, establish, and maintain cooperative work relationships. Significant physical abilities including lifting, carrying, pushing, pulling, climbing, balancing, stooping, kneeling, crouching, reaching, handling, fingering, grasping, ordinary talking, ordinary hearing, near/far visual acuity, depth perception, and field of vision.

Licenses, Certifications, Bonding, and/or Testing Required: Valid Washington State Driver's License and evidence of insurability. Criminal Justice Fingerprint Clearance.

Other: Subject to random drug and alcohol testing, must be capable of being bonded

SUMMARY OF PHYSICAL DEMANDS RATINGS

JOB TITLE: Refrigeration and Kitchen Equipment Technician

The following analysis entails an evaluation of the "Physical Demands" factors of the job as it exists. This method provides a basis for permitting modification to fit the capabilities and needs of workers with disabilities.

Rating Symbol Key:

NP = Not Present - Does not exist

O = Occasionally - Up to 33% of the time

F = Frequently - From 33% to 66% of the time

C = Constantly – 66% or more of the time

1. STRENGTH:

A. Standing	F	
Walking	F	
Sitting	O	
B. Lifting	F	50 lbs.
Carrying	F	50 lbs.
Pushing	O	100 lbs.
Pulling	O	100 lbs.

2. CLIMBING	F
BALANCING	F

3. STOOPING	F
KNEELING	F
CROUCHING	F
CRAWLING	O

4. REACHING	C
HANDLING	C
FINGERING	C
FEELING	O

5. TALKING:	
Ordinary	F
Other	O
HEARING:	
Conversations	C
Other Sounds	C

6. SEEING	
Acuity, Near	C
Acuity, Far	O
Depth Perception	F
Accommodation	F
Color Vision	O
Field of Vision	O

7. PHYSICAL DEMANDS RATING SUMMARY: Heavy Work: (1) 2 (3) (4) 5 (6)
(DOL Physical Demand Categories 1 to 6 are very significant to the customary performance of the job if contained in parenthesis)
8. PHYSICAL DEMAND COMMENTS: Examples of lifting/carrying/pushing/pulling are refrigeration equipment, hand tools, hand truck, parts; climbing/balancing are ladders, roof, wet/slippery floors (surfaces); stooping/kneeling is repairing leaks in equipment; reaching/handling/fingering are tools, parts (washers, wires, fittings) and equipment; talking/hearing is conversation and equipment noises; near visual acuity/depth perception/visual accommodation is inspections. Drives between sites.

SUMMARY OF ENVIRONMENTAL CONDITIONS RATINGS

JOB TITLE: Maintenance

The following analysis represents evaluation of the surroundings in which the job is performed.

Environmental Conditions must by definition be specific and related to the job.

Key to Environmental Factors Rating:

NP = Not Present in the Job Environment

S = Seldom - Under 5% of Workday

O = Occasionally - Up to 33% Time

F = Frequently - From 33% to 66% Time

C = Constantly – 66% or More Time.

1. ENVIRONMENT:

Inside 50% Outside 50%

2. EXTREME COLD O

Comments Regarding “Extreme Cold” = Walk-in coolers, freezers

EXTREME HEAT O

4. WET/HUMID O

Comments Regarding “Wet/Humid” = Cleaning floors, sinks, windows, dish machines

5. NOISE (IN DECIBELS) 120 decibels

VIBRATION O

Comments Regarding “Noise” = Electric cleaning equipment, Kitchen equipment, Pressure washer, Forklift

Comments Regarding “Vibrations” = Electric cleaning equipment, Pressure Washer, Forklift

6. HAZARDS:

Mechanical O

Explosives NP

Electrical O

Radiant Energy NP

Burns S

Other Hazard/s S

Comments Regarding “Mechanical” = Cleaning equipment, ladders

Comments Regarding “Electrical” = Electric cleaning equipment around water

Comments Regarding “Burns” = Chemicals

Comments Regarding “Other Hazards” = Slips, trips, falls

7. ATMOSPHERIC CONDITIONS:

Fumes F

Mists NP

Odors F

Gases NP

Dusts F

Poor Ventilation S

Other Atmospheric Hazards NP

Comments Regarding “Fumes” = Cleaning solvents, wax strippers, Vehicles Exhaust

Comments Regarding “Odors” = Spray cleaners, Vehicle Exhaust

Comments Regarding “Dust” = Dust

8. PROTECTIVE CLOTHING - DEVICES: Rubber gloves, safety glasses, dust mask
9. E. C.SUMMARY: Inside/Outside Work 1 2 3 4 (5) 6 (7) Numbers encircled by () indicate significant involvement of factors enumerated and rated above.