



Interim Distiller

Job title	<i>Interim Distiller</i>
Reports to	<i>Head Distiller, and Associate Distiller</i>

Job Purpose

- The Interim Distiller role is primarily responsible for assisting the head distiller in the design, production, and quality management of the entire range of manufactured spirits.
- The day to day safe operation of the distillery, its equipment and systems.
- The general operational maintenance, cleaning and servicing of distillery equipment.

General Responsibilities

- Support all Distillery Managers in the day to day operations of the distillery.
- Timely and efficient execution of all work instructions, as reasonably requested.
- Adherence to all stated OHSA, TTB, and MLCC procedures and practices.
- General cleaning and production wash down duties as required.
- General lifting, climbing and other physical activities as appropriate to a distillery/warehouse industrial operation.
- Conduct your work safely, efficiently and diligently at all times.
- Preserve and protect the business values of the company, and support the business mission as required.
- Respond to your managers and directors requests promptly with absolute transparency, accuracy and quality of advice and information.

Role Responsibilities

- Assist and support the daily operation of the distillery.
- End to end production of the entire product range.
- Bottling and packaging tasks as required.
- Equipment cleaning and maintenance as required.
- General cleaning and maintenance as required.
- Production reporting, data collection and counts.
- Product QA processes as requested.
- Laboratory work as required.
- Building open/close and general security concerns.
- Other general duties and actives as directed from time to time.
- Receive, store, and organize shipments.
- Other activities as directed from time to time including front of house operations.

Qualifications

Essential Qualifications:

- Education in formal food/science/agriculture/business/technology qualification (or undertaking).
- Current and ongoing car driver's license.
- Negative results on criminal background check.
- Must be of legal drinking age.

Preferred Qualifications:

- Previous work in customer service, food and beverage, science, industrial/mechanical, agriculture, or business based industry
- Certification in TIPS in Michigan
- Familiarity with alcoholic beverage production techniques (brewery, winery etc.)
- Knowledge of safe laboratory working practices.

Personal Qualifications:

- A passion for artisan products
- Good communicator, articulate and friendly
- Ability to work in a multi-skilled dynamic environment
- Ability to work un-supervised
- Self-starter, high level of initiative
- Safety conscious at all times towards self and others
- Meticulous attention to quality and process
- High level of personal hygiene, exceptionally well presented
- Good written and verbal skills
- High level of computer literacy (email, web, Excel, Word)

Working Conditions

This job requires a variety of work hours that may include weekends, holidays, early and late hours, and in some cases overtime.

While performing the duties of this job, the employee is regularly exposed to a damp, wet environment with hot liquids, airborne particles, chemicals, and moving machinery. The noise level in the work environment can be very loud.

Physical Requirements

- Frequently stand for the duration of the shift, walk, bend over, twist, kneel, climb, stoop and crouch. This position requires the ability to routinely and repeatedly lift up to 55 pounds and maneuver up to approximately 35 pounds repeatedly.
- Use of hands to perform fine manipulation, handle or feel, and ability to reach with hands and arms.
- Identify product deficiencies (color, smell, taste). This requires having close, distance, color and peripheral vision as well as depth perception and the ability to adjust focus. Also required is ability to discern obvious odors.
- This position requires proper handling of hazardous materials and operation of complex moving machinery

Approved by:	<i>Geri L. Lefebvre</i>
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