



HANOVER COUNTY GOVERNMENT POSITION DESCRIPTION

Cannery Attendant
(17005)

Department of Human Resources
PO Box 470
Hanover, VA 23069
Telephone (804) 365-6075
Facsimile (804) 365-6334

Department Public Works
(05)

Revision Date: July 2003

General Description: This is a seasonal semi-skilled position. The incumbent performs routine tasks in the operation of the County's cannery.

Organization: The Cannery Attendant reports to the Cannery Supervisor and/or the Cannery Floor Manager and supervises no staff.

Essential Functions:

- Operates the blancher, exhauster, sealer, kettles, potato peeler and corn machine.
- Assists the Supervisor and the Floor Manager with the annual opening and closing of the cannery.
- Assists with equipment repairs
- Assists citizens and patrons with their cannery needs

Working Conditions:

- A. Hazards
 - Equipment -- Boilers and steam pressures
- B. Environment
 - Routine exposure to heat, dampness, noise and cement floors
- C. Physical Effort
 - Routine lifting of objects over 25 pounds. Most work time spent standing or walking.
- D. Exempt or Non-exempt
 - Non-exempt

Knowledge, Skills and Abilities: Must be able to follow instructions and meet deadlines. Ability to work effectively with others, required. Mechanical aptitude, preferred.

Education, Experience and Training: High school diploma or equivalent required.

Special Conditions:

- Criminal Records Check, including fingerprinting
- Work beyond normal work schedule