



1356 Okie Street NE Washington, DC 20002, 202-529-3300, www.ivycitysmokehouse.com

JOB DESCRIPTION:

HOURS: Monday – Friday (an occasional Saturday may be required but is not typical),
40-45 Hours / Week,
\$40,000 / year; raises discussed after 9 months
At end of first year 1 week vacation / year, after 3 years two weeks, Health Insurance available

HACCP / GFSI / FDA / Local Health Depts.:

Keep all records, write up all NUOCAs / Corrective Actions and mail responses to Regulatory organizations

Perform all:

- 1) instrument thermometer, scale calibrations,
- 2) ATP testing,
- 3) send all lab samples to outside accredited lab,
- 4) write invoices, picking tickets and any docs that become legal documentation for FDA / GFSI oversight

Write and maintain a HACCP plan for the Restaurant / Market

Train restaurant employees regarding HACCP

Be willing to help with any “business as usual” aspect of the business if a helping hand is needed

Help (maintain or develop) & monitor any “green” or sustainability measures that can be implemented by the SmokeHouse, ProFish, ICS Market & Tavern

Possible future work with food fermentation

If interested, please contact Nathan Rice:

Email: Nathan@ivycitysmokehouse.com

Phone: (202) 999-2068