

Cellar Person

Overview

We are in search of a diligent, passionate individual who is ready to join us on our quest to become the best brewery in Tennessee! The right person for this job will be a hard-working, reliable, flexible, motivated team player with experience working in a professional production brewery and excellent attention to detail.

Please apply online at www.tailgatebeer.com/jobs, and submit your resume to jobs@tailgatebeer.com.

Responsibilities

- Performs daily checks on organization and process movement of all cellar tanks
- Completes fermentation schedule from wort to pallet
- Cleans brewing and cellar equipment and brewing facility constantly
- Performs CIP and sanitation of fermenters, brite tanks, and brewhouse
- Ensures all beers are completely prepared for scheduled packaging
- Executes transfers, dry hopping, cold side additions, adjuncts, and carbonation
- Works with lab/brewers to assist in yeast management per fermentation schedule
- Participates in lab management to include microbiological quality assurance/quality control, chemical analytics, sensory analysis panels, etc.
- Cleans kegs and kegs finished beer
- Packages beer via kegs and canning line
- Performs inventory counts to track raw and finished materials
- Transfers and cleans barrels and assists with maintaining barrel-aging program
- Utilizes and maintains up-to-date brewery logs
- Furthers a safe working environment by upholding/promoting safety standards
- Maintains a clean and orderly work environment
- Finishes each shift with a clean, dry workspace
- Operates forklifts, scissor lifts, hand trucks, and vehicles as needed
- Assists with and performs inter-company deliveries
- Loads and unloads shipments accurately
- Participates in continuous improvement activities
- Participates in evaluations of packaged product
- Communicates effectively within company channels
- Performs all other duties as assigned by management

Skills and Experience

- Experience working in a production brewery required
- Experience working in a brewery lab preferred
- In-depth knowledge of cellaring techniques and processes required
- Willingness to work hard, often at odd hours, on a production defined schedule
- Tireless dedication to maintaining a clean work environment.
- Ability to utilize resources and make appropriate decisions independently
- Impeccable attention to detail with excellent verbal and written communication skills
- Strong math, problem-solving, and mechanical skills
- Ability to troubleshoot, find solutions under pressure, and multitask while maintaining focus and a constructive attitude
- Willingness to find root causes, and support long-term improvements
- Dedication to learning, improving, and contributing to a dynamic, growing team
- Commitment to ensuring compliance with company policies and procedures
- Experience with sour beers and barrel-aged/mixed culture beers preferred
- Experience with cider production preferred
- Experience with Ekos or similar business management software preferred
- Ability to operate a variety of small hand tools as required by job responsibilities
- Ability to safely operate vehicles and material handling equipment (i.e. vans, trucks, hand trucks, scissor lifts, etc.)
- Ability to safely work on ladders and elevated platforms and in confined spaces
- Ability to read and follow written instructions on Safety Data Sheets and manufacturer's instructions for product use
- Strong conflict management skills
- Willingness to have a little fun, too

Requirements

- All skills and experience as outlined above
- Ability to work in a production environment with loud noise, strong odors, wet surfaces, hot and cold temperatures, and constant movement
- Ability to work in a fast-paced environment with high-pressure deadlines, time constraints, and distractions
- Ability to work schedule as assigned by management to include early mornings, evenings and weekends
- Ability to manipulate valves and clamps
- Ability to sit, stand and/or walk for long periods of time
- Ability to bend, kneel, reach, twist, stoop, and climb ladders
- Ability to lift 60 pounds without assistance throughout the shift
- Ability to push, pull, move kegs (approximately 160 pounds)
- Following of all company health and safety standards to include proper use of personal protective equipment and compliance with all OSHA and CDC guidelines
- Valid driver's license and clean driving record
- Ability and willingness to drive company box truck and execute deliveries
- 21+ years of age
- High School Diploma or GED

Compensation and Benefits

- Full-Time, Hourly
- \$19 per hour
 - \$0.50 \$1.00 bi-annual increases (per every 960 hours worked) based on merit
 - o \$22 per hour cap
- Paid Time Off Program
 - 1 to 2 weeks annually based on seniority
 - Seven major holidays off with pay
- Strong potential for internal promotion and growth
- 100% Sponsored Benefits (employee only) to include:
 - Health Insurance
 - Dental Insurance
 - Vision Insurance
 - Telemedicine
- Health Savings Account (HSA)
- 401(k) (after 12 months of employment)
- 50% off of all taproom merchandise, food, and drinks
- Daily Shift Beer

Equal Employment Opportunity

TailGate Brewery strongly supports equal employment opportunity for all applicants regardless of race, color, religion, sex, gender identity, pregnancy, national origin, ancestry, citizenship, age, marital status, physical disability, mental disability, medical condition, sexual orientation, genetic information, or any other characteristic protected by state or federal law.