

# FOOD SERVICE MAINTENANCE TECHNICIAN II

## Position Details

Class Code: 7277

Job Family: Food Service

Classification: Support Professional

Terms of Employment: Pay Grade 51 on the Support Professional Salary Schedule

FLSA STATUS: NON-EXEMPT

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## Position Summary

Under general supervision, learns and applies the practices and procedures of Food Service Equipment Technicians to repair and maintain Clark County School District Food Service Equipment and Facilities.

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## Essential Duties and Responsibilities

This list of Essential Duties and Responsibilities is not exhaustive and may be supplemented.

1. Installs, repairs, and maintains food service production equipment and facilities.
2. Obtains tools, equipment, and materials required to install, repair, and maintain food service equipment.
3. Responsible for area cleanup after job is completed.
4. Assists Food Service Equipment Technician (FSET) with assignments that are more difficult; works independently on projects.
5. Operates hand and power tools and equipment.
6. Assists in the evaluation, order, and purchase of materials for specific work orders.
7. Operates hand trucks, equipment dollies, pallet jacks, forklifts, and scissor lifts.
8. Operates, maintains, and adjusts, under the supervision of FSET, Central Kitchen production equipment such as, food packaging production lines,

- wrappers, sealers, conveyors, denesters, depositors, high pressure steam kettles, etc.
9. Maintains appropriate logs and records for steam plant, fire prevention, air filter maintenance, etc.
  10. Responsible for the safe handling and disposal of hazardous materials.
  11. Conforms to safety standards, as prescribed.
  12. Performs other tasks related to the position, as assigned.
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## **Distinguishing Characteristics**

Involves tasks directly associated with gradually learning the skills required to perform the duties of a Food Service Equipment Technician through on-the-job training and experience.

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## **Knowledge, Skills, and Abilities (Position Expectations)**

1. Ability to learn the practices and procedures of the position.
2. Ability to operate hand and power tools and equipment.
3. Ability to do mathematical computations.
4. Ability to recognize, understand, interpret, learn, and apply local, state, federal and national codes including, but not limited to: Uniform Building Code (UBC), Uniform Mechanical Code (UMC), Universal Plumbing Code (UPC), American Society of Mechanical Engineers (ASME), National Fire Protection Association (NFPA), Americans with Disabilities Act (ADA), etc.
5. Ability to learn to use computers and software applications.
6. Ability to read and interpret written and oral instructions.
7. Ability to learn necessary skills in specific trade areas.
8. Ability to meet predetermined deadlines.
9. Ability to distinguish colors.
10. Ability to perform strenuous physical work.
11. Ability to safely move and relocate heavy objects.
12. Ability to wear respiratory protection and other protective equipment.
13. Ability to work flexible hours or shifts.
14. Ability to work in confined areas.
15. Ability to withstand heights and perform work safely.
16. Ability to work cooperatively with employees and the public.
17. Ability to recognize and report hazards and apply safe work methods.

18. Ability to learn and apply Hazardous Analysis and Critical Control Points (HACCP) practices and procedures.
  19. Possess physical and mental stamina commensurate with the responsibilities of the position.
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## **Position Requirements**

### **Education, Training, and Experience**

1. High school graduation or other equivalent, (i.e., General Educational Development (GED), foreign equivalency, etc.).
2. Certificate of completion from an accredited trade/vocational school in the repair of electrical, and mechanical, food service equipment; or,  
Two (2) years experience in the repair and maintenance of electrical and mechanical food service equipment; or,  
Two (2) years experience as a Food Service Maintenance Technician I in the Clark County School District.

### **Licenses and Certifications**

1. A valid driver's license that allows the applicant/employee to legally operate a motor vehicle in Nevada. License must be maintained for the duration of the assignment.
2. Copy of current driving history (dated within six (6) months from the date printed) issued by the Department of Motor Vehicles at time of application or Qualified Selection Pool (QSP) placement and at time of interview prior to final selection.
3. Southern Nevada Health District (SNHD) Food Handler Safety Training Card at time of application and must be maintained for the duration of the assignment.
4. Hold or be able to obtain, Forklift qualification card. If qualification card is not in possession at time of application or QSP request, it must be obtained within five (5) months of hire into position. Qualification card must be maintained for the duration of the assignment.

### **Preferred Qualifications**

None Specified.

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## Document(s) Required at Time of Application

1. High school transcript or other equivalent (i.e., GED, college, foreign equivalency, etc.).
  2. A valid driver's license that allows the applicant/employee to legally operate a motor vehicle in Nevada.
  3. Current copy of driving history (dated within six (6) months from date printed) issued by the Department of Motor Vehicle.
  4. Valid SNHD Food Handler Safety Training Card.
  5. Forklift qualification card, if applicable.
  6. Specific documented evidence of training and experience to satisfy qualifications.
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## Examples of Assigned Work Areas

Clark County School District Food Service cold storage facility offices, warehouse, central kitchen, school kitchens, and grounds consisting of 370,000 sq. ft., offices, restrooms, large industrial warehouses, large industrial coolers and freezers, and industrial production kitchen.

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## Work Environment

### Strength

Medium/heavy - exert force to 50-100 lbs., occasionally; 25-50 lbs., frequently; or up to 10-20 lbs., constantly.

### Physical Demand

Frequent sitting, standing, walking, pushing, pulling, climbing, balancing, crouching, crawling, stooping, reaching, kneeling, handling, repetitive fine motor activities. Mobility to work in a typical office setting and use standard office equipment. Hearing and speech to communicate in person, via video conference and computers, or over the telephone. Vision: Frequent near and far acuity, and color vision. Vision to read printed and online materials, a Video Display Terminal (VDT) screens or other monitoring devices.

### Environmental Conditions

Varies from a climate-controlled office setting to work outside with temperatures ranging from mild/moderate to extreme cold/heat. Exposure to noise levels ranging from moderate to loud for occasional to frequent time periods.

## **Hazards**

Furniture, kitchen/office equipment, communicable diseases, chemicals, and fumes (as related to specific assignment), and power/hand-operated equipment and machinery (as related to specific assignment).

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## **Examples of Equipment/Supplies Used to Perform Tasks**

District-issued/personal vehicles, portable manlift, forklifts, truck-mounted carpet extractor, various cleaning equipment (i.e., vacuum, buffer, etc.).

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## **AA/EOE Statement**

This employer does not knowingly discriminate on the basis of race, color, religion, sex, sexual orientation, gender identity or expression, age, disability, or national origin.

## **Job Revision Information**

- Revised: 05/04/21
- Created: 08/06/13