



The Minnesota Milk Bank for Babies (MMBB) mission is to improve infant health outcomes by ensuring that medically vulnerable babies in Minnesota and the Upper Midwest have access to safely pasteurized donor human milk when mother's milk is unavailable or in low supply. The MMBB is a nonprofit, accredited and licensed as a food manufacturer. We collect, pasteurize, test, and distribute donor human milk to hospitals for premature and other medically vulnerable babies. To learn more, visit [Minnesota Milk Bank For Babies \(mnmilkbank.org\)](https://mnmilkbank.org).

Date: August 7, 2026

Position Title: Food Processor / Pasteurizer Technician

Reports to: Lab Manager

Description: Processes donor human milk including pasteurizing, receiving, and shipping following food safety standards

Position open: Full-time, Hourly, 40 hours/week, Monday-Friday, 7:00am – 3:30pm

Essential Duties/Responsibilities:

- Accurately logs and organizes milk received
- Documents time and temperature accurately during food processing
- Uses equipment including sanitizing dishwashers, automatic dispensing equipment, logging thermometers, and pasteurizing water baths
- Follows clean technique and wears personal protective equipment (PPE) during milk processing
- Cleans and sanitizes work areas and equipment
- Thaws milk and prepares samples for nutrition and microbiological testing
- Pools, dispenses, and pasteurizes milk according to food safety procedures
- Labels and stores milk accurately
- Enters data accurately into a computer data management system
- Prepares shipping of pasteurized milk
- Assists with transfer of milk to the milk bank as needed
- Monitors supplies to help maintain proper inventory

Other Duties/Responsibilities:

- Works on a team and assists with daily tasks as requested
- Adheres to policies regarding private information and HIPAA
- Other duties as assigned

Job Qualifications: Knowledge, Skills, and Ability

- Highly detail-oriented and ability to work with numbers accurately
- Able to pass an attention to detail skills assessment
- Able to pass ServSafe Certification and current Good Manufacturing Practices coursework
- Follows food safety procedures to meet accreditation and licensing requirements
- Is on time and meets deadlines
- Comfortable with technology, equipment, and computers
- Able to learn and use a custom data management system

- Strong communication skills
- Critical thinking and problem-solving through issues that may arise during daily workflow
- Valid drivers' license and reliable transportation

Education and Formal Training:

- High school degree required; some college preferred
- Food safety, processing, or laboratory training preferred
- ServSafe Certification or current Good Manufacturing Practices preferred

Physical Activities:

- Stand, reach, and move adeptly during course of day
- Able to lift up to 40lbs
- Position requires contact with potential biohazards and cleaning chemicals with PPE provided

Working Environment

- Busy environment that is team-based with staff cross-trained to perform multiple duties
- Availability Monday – Friday at Roseville site. No remote work option.
- Potential for job growth

Hours and Benefits: Monday – Friday, 7:00am – 3:30pm. Closed weekends and major holidays. Paid time off, paid holidays, retirement plan. Health, life, dental, vision insurance. Benefits prorated based on hours worked.

To apply for position: Submit application and experience to MMBB's [Indeed.com](https://www.indeed.com) page. Successful completion of a background check required. The position will remain open until a suitable candidate is hired.