Night Shift Maintenance Technician
Taste of Maine Potato Chip Company LLC
Location: Limestone, Maine

Company Description:

Taste of Maine Potato Chip Company is a premium kettle-cooked chip manufacturer rooted in the agricultural traditions of Aroostook County. Our state-of-the-art facility is built to deliver bold flavor, exceptional quality, and the kind of craftsmanship that reflects the pride of Maine's farming communities.

While we're focused on growing *The Taste of Maine brand* into a trusted name, we also provide contract manufacturing services for emerging and established chip brands looking for reliable, high-quality production.

We're looking for team members who are dependable, hardworking, work collaboratively, and take pride in doing things the right way.

Job Description:

A Maintenance Technician is responsible for performing routine, preventive, and emergency maintenance on production equipment to ensure safe, efficient, and reliable operation. This role supports all areas of the facility by troubleshooting mechanical and electrical issues, completing repairs, and maintaining accurate documentation in the CMMS system. The ideal candidate is a skilled problem-solver with strong technical knowledge and the ability to work in a fast-paced food manufacturing environment.

Compensation and Benefits:

- Hourly wage **(based on experience)**
- Health insurance and Aflac benefits
- Paid time off (PTO)
- Paid holidays
- 401(k) match

Responsibilities:

- Perform routine and emergency repairs on processing equipment including bins, peelers, Urschel slicers, kettles, conveyors, seasoning, packaging lines, Palletizing, etc.
- Troubleshoot mechanical, electrical, pneumatic, and hydraulic systems
- Use software to log maintenance activities, manage spare parts, and update equipment records
- Conduct preventive maintenance according to schedules and SOPs
- Assist with equipment installations, upgrades, and calibrations
- Respond quickly to breakdowns to minimize production downtime
- Maintain compliance with food safety standards (GMP, HACCP, SQF)
- Collaborate with production and quality teams to ensure equipment supports product consistency
- Keep detailed records of repairs, inspections, and parts usage
- Maintain a clean and safe work environment
- Ensure all tasks are performed safely according to safety protocols
- Perform other duties as necessary or requested

Qualifications:

- High school diploma or equivalent; technical certification preferred
- 1+ year of experience as a maintenance tech in a food manufacturing or industrial setting
- Strong knowledge of mechanical systems and basic electrical troubleshooting
- Valid driver's license and reliable transportation
- Proficient with computers and technology
- Ability to read blueprints, schematics, and equipment manuals
- Ability to lift 50+ pounds
- Willingness to work flexible shifts, including weekends or on call

Please contact Pasley for an application.

Contact Information:

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