PEGGYALLARD TAMPA PLANT EMPLOYEE



Meet Peggy Allard! Peggy has been a part of the DAR PRO team for 17 years, starting as a lab technician at our Watts, OK plant. Over time, Peggy has taken positions of operational manager, payroll manager, and personnel. She now works at our Tampa plant as a receptionist. When she is not at work, she and her husband like to take their boat out on the ocean. In the words of her teammates, Peggy is a valued and dependable asset to the Tampa team and has brought a welcoming perspective along with a wealth of experiences from her tenure at the Watts, OK facility.

Learn more about Peggy below!

Q; What is your favorite part of your job?

A: I love coming in and seeing everyone on Mondays after the weekend. Talking to everyone about what they had going on, and what we are working on for that week. It is always something to look forward to. The plant can very busy at times, it depends on the day. Our weekly closings are crazy, but when it's done, we can exhale and feel good about it.

Q: What is your favorite part about working for DAR PRO?

A: My favorite part is the fact that we take a product and turn it into something that people can use. We pick up used cooking oil and grease, and we turn it into something the world needs.

Q: What have you learned about the recycling and rendering industry from working here?

A: I had an understanding of the grease aspect of the company, but in terms of the fat-and-bone and rendering aspect, I was lost. Although I've been with the company for 17 years, I learn new things about the industry every day. When I first started, there was so much to learn. I had really good mentors to walk me through when I first got here.

Q: How do you impact the customer?

A: I talk to customers all the time as a receptionist; I am so used to it. Our customers are wonderful, and sometimes they just need someone to listen. Whether that be listening to the issue on hand, or just a friendly voice, I try to be that for them.

Q: What is your favorite fried food?

A: I like my own homemade chicken-fried steak.