

Quality Control technician - Evening Shift

From Monday to Friday from 14h00 to 22h00

Main Responsibilities

- Performs pre-operational inspections and verify the sanitation of production lines.
- Perform GMP inspections in the production room.
- Monitor critical quality control points and parameters in production to ensure products compliance includes metal detectors and labeling.
- Inspect and sample final products and raw materials as per specifications sheets (Organoleptic, Humidity, Viscosities, etc.)
- Ensure compliance with the procedures of the various norms: HACCP, SQF, GMP, Kosher, Gluten Free, Organic programs.
- Participate in the internal audit and the preparation of the external audits.
- Train employees on hygiene and food safety rules
- Document and record results as instructed.
- Assist with data entry and verification.
- Collect samples and swabs for micro testing.
- Communicate non-conformities and complaints.
- Complete all other assigned jobs tasks related to food safety and quality as per company's programs.

Profile

- DEC or AEC in Food Science and Technology
- In-depth knowledge of HACCP and food safety program
- Minimum 1 year of experience in a similar position in the food industry
- Bilingualism in French, English both oral and written.
- Knowledge of computers and systems and databases
- Be organized, rigorous, meticulous.
- Ability to apply standards and ensure compliance.
- Ability to work both as a team and individually.
- Sens of autonomy and initiative