

Department: Quality Assurance
Quality Control Technician (Evening)

Status: Permanent, Full Time

Schedule: Monday to Friday, 40 hours per week, 3pm-11pm

Main Responsibilities

- Performs pre-operational inspections before the start of activities and after verifying the sanitation of production lines (ATP test / allergen test / environmental swabs)
- Ensures a daily operational inspection of the factory
- Evaluates finished products and raw materials on an hourly basis
- Checks production parameters, product specifications and ensures product production compliance
- Ensures compliance with the procedures of the various norms: HACCP, SQF, Kosher, Gluten Free, Bio programs, rules of hygiene, SST, BPF
- Ensures the establishment and application of cleaning and sanitation procedures
- Performs organoleptic evaluations and laboratory analyzes, chemical dosage, Aw, temperature
- Participates in the internal audit and the preparation of the external audits.
- Trains employees on hygiene and food safety rules
- Checks and performs sampling of raw materials and validates packaging
- Reports non-conformities, follows up on required incidents, monitors and maintains its key performance indicators, and proposes improvements

- Performs additional tasks, as required

Profile

- DEC or AEC in Food Science and Technology
- Knowledge of HACCP and food safety program
- 2 years of experience in a similar position in the food industry
- Proficiency in English with functional French
- Good PC skills, experience working with systems and databases
- Be organized and detailed-oriented
- Ability to work autonomously and as part of a team
- Judgement and one who can take initiatives
- **Physical requirement:** Ability to go up / downstairs, to push, pull and lift objects weighing up to 10 kg, to remain in a standing or sitting position without breaks

Please submit your CV and preferred working conditions to CV@tootsi.com.

Only the selected candidates will be contacted.

Thank you for your interest!