

QUALITY CONTROL TECHNICIAN

OBJECTIVE

Reporting to the Quality Control Manager, the role of the Quality Control Technician exists to maintain the integrity of EarthFresh's own internal and external customer product quality specifications by following our established food safety program and required government regulations.

QUALIFICATIONS

Education:

- High School Diploma
- Current license for Forklift, Reach

Experience & Skills:

- Minimum 1 year quality control/quality assurance experience within produce industry
- Strong knowledge of Good Manufacturing Practice (GMP), Food Safety and Health and Safety
- Knowledge of document control practices
- Strong communication skills (verbal and written)
- Organizational skills, problem solving and ability to prioritize
- Proficient in Word/Excel and Outlook as well as an inventory management software
- Ability to lift up to 50lbs repetitively and stand on feet for majority of the working day
- Flexibility and willingness to work overtime as required, which will include evenings and weekends

PRINCIPAL RESPONSIBILITIES

1. Review and inspect all quality standards of incoming/outgoing product according to customer specifications.
2. Maintain stringent levels of quality control as per grade of product and lifespan.
3. Work closely with all departments at Earthfresh to ensure that Quality Control levels are being met throughout the organization and communicate product grades.
4. Photograph incoming/outgoing product to capture inconsistencies.
5. Quality checks for all non-compliances.
6. Inventory control of product within the cooler.
7. Other duties as required by the Quality Control Manager.