

CAREER OPPORTUNITY

BERRIES OF PRINCE EDWARD ISLAND

6246 Commercial Road, Montague PE, COA 1R0
902-838-3777 // puree.mgmt@gmail.com

ABOUT OUR COMPANY:

BERRIES OF PEI is a new food manufacturing company that creates nutritionally dense, whole-fruit purees using a patented processing technology, TEKMAASH. We are passionate about sustainability, community, and simple, healthy food.

POSITION TITLE: Quality Technician

SCOPE:

The Quality Technician (QT) is involved in the entire course of manufacturing including quality control checks during the production cycle. As the QT, you inspect every stage of product manufacturing, including before and after processing. You record and analyze data points collected about the finished product, and are involved in decision making around product certification or rejection. The QT is responsible for ensuring all products meet consumer safety regulations, and other brand-quality standards.

The Quality Technician reports to the Manufacturing Manager and General Manager.

Casual / On-Call, Daytime Production Shift, potentially leading to Permanent / Full Time

POSITION REQUIREMENTS:

- Clear criminal record check;
- Good working knowledge of GMP, GLP, and food safety standards;
- Excellent physicochemical and microbiological analytical skills including handling of a spectrophotometer, PH meter, and microbiological plating techniques;
- Computer skill: MS Office package and Inventory management software;
- Ability to serve as a Quality and Safety Champion for the manufacturing facility;
- Previous experience working in HACCP facilities is an asset;
- Previous experience in a foods plant or production environment is an asset;
- WHIMIS; First Aid; Forklift Operator Licence all considered assets.

KEY RESPONSIBILITIES:

- Monitoring end to end manufacturing processes, assuring quality controls are fully implemented and always in conformance;
- Conducting pre-operational and post-operational checks on all manufacturing equipment, especially storing raw material and finished products in the factory warehouse with strict practice FIFO;
- Conduct and participate in all required training sessions;

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KEY RESPONSIBILITIES, CONT'D:

- Ensuring self and production operators maintain a high level of personal and manufacturing hygiene in line with HACCP guidelines, such as cleaning and disinfection of the production area;
- Prepare and participate in all manufacturing RCA, CAPA and audit sessions;
- Ensure all raw materials, packaging, and finished goods are used or stored using FIFO approach in the warehouse;
- Preparing manufacturing reports, capturing production volume, defects, and internal audit findings including Good Housekeeping (GHK) reports;
- Manage material receipts and hold suppliers accountable for nonconformance.

APPLICATION CLOSING DATE

- Friday, November 17, 2017.

TO APPLY:

- By email, mail, or phone:

General Manager, Berries of Prince Edward Island
Box 1436, Montague PE, COA 1R0

1-902-838-3777

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