



Job Title: Quality Assurance Technician

Location:

Hale and Hearty Soups

276 Stagg Street, Brooklyn, NY 11206

Website:

www.haleandheartysoups.com / www.haleandhearty.com

Full/Part-Time: Full Time

Essential Duties and Responsibilities:

- Verify all finished product labels before shipment.
- Maintain and support the Environmental Monitoring Program.
- Perform pre-operational/operational inspections and ATP sanitation verifications.
- Inspect retained product samples in case of customer complaints.
- Maintain and support the Corrective Action Program.
- Conduct self-inspections for GMP's and Food Safety as and when assigned.
- Perform calibrations and maintenance of laboratory equipment as per schedule.
- Assist with Supplier Approval Program.
- Develop finished product specifications.
- Provide support with evaluation of incoming materials and finished goods against standards.
- Provide support with employee Food Safety training.
- Perform basic laboratory testing as needed
- Maintain and order laboratory equipment and supplies.

Job Requirements:

- Associate's degree in biology, food science, food service management preferred.
- Knowledge in food processing/HACCP, and/or regulatory compliance strongly preferred, but not mandatory.
- Fluent in English language, bi-lingual preferred.
- Ability to work a flexible schedule as needed.

- Requires the knowledge necessary to understand the basic operational, technical and office processes.
- Attention to detail and accuracy.
- Basic skills in MS Excel, Words, Power Point, Outlook.
- Ability to work in a fast-paced environment.
- Strong analytical skills and ability to communicate with all levels of personnel.

Apply:

Send your resumes to jkaur@haleandhearty.com