



Job Description

Quality Control Technician

General Duties:

Report directly to the Food Safety and Quality Manager. The Quality Control Technician is responsible for the quality, food safety and esthetics of the product. The QC technicians follow through on set processes and ensure adherence to good manufacturing practices (GMP), food safety, Safe Quality Food (SQF) standards and product quality standards.

Job Responsibilities:

- Responsible for monitoring, and programming critical control points (CCP).
- Responsible for monitoring and product food safety and quality throughout the manufacturing process.
- Responsible for performing sanitation verification and allergen testing on equipment and other areas required.
- Responsible for the correct recording and filing of all relevant record logs and Documentation.
- Ensures the correct recipe guidelines for products are met during processing.
- Ensures employees are following all Food Safety and worker safety practices.
- Ensures and educates employees on food safety and SQF standards.
- Responsible to issue disciplinary action when directed.
- Collect product samples for Product Development, lab retains and the laboratory when directed.
- Perform inspections on Products, Equipment and Machinery.
- The above duties and responsibilities are representative of the nature and level of work assigned and are not necessarily all-inclusive.

Work Environment:

In performing the duties of this job, the employee is occasionally exposed to high, precarious places; dust, airborne particles, loud noises and vibration. The noise level in the work environment is usually loud; ear protection is required.

Physical Demands of the Production Supervisor:

While performing the duties of this job, the employee is regularly required to stand and walk for the duration of the production shift. The employee is infrequently required to sit; climb, balance; and stoop, kneel, or crouch. The employee must infrequently lift up to 50 pounds.

A qualified candidate must:

- Self-motivated with proven leadership skills.
- Proficient in Microsoft Office.
- Able to lift up to 50 lbs.
- Prior experience in food environment a plus.
- Bilingual - English/Spanish beneficial.
- Must be able to work in a team environment.
- Must have a positive attitude.
- Must have good written and oral communication skills.
- Ability to work in fast-paced, effectively under pressure, and deadline-oriented environment.
- Flexible availability; we work night and weekend shifts.

Job Type: Full-time (40 hours per week, 10 hours per day) potential for overtime.

Please send resumes to Andrew Kuszynski (FSQ manager) at andrew@gelspice.com