



TITLE: Quality Control Technician
REPORT TO: Quality Control Supervisor
LOCATION: North Kingstown, Rhode Island
HOURS: 2nd shift (3:30pm – midnight)

JOB SUMMARY:

The Quality Control Technician will assist the Quality Control Supervisor with the implementation and monitoring of the Quality Management System (QMS). S/he will also be responsible for inspecting and auditing the manufacturing lines for proper product specification, product quality, and packaging quality.

RESPONSIBILITIES AND DUTIES:

The Quality Control Technician will:

- Assure the Edesia is adhering to all relevant international, state and local food manufacturing regulations and help to maintain BRC certification
- Monitor sanitation, safety regulations and procedures, GMPs and HACCP, FSMA and BRC Standards.
- Ensure and educate employees on food safety, BRC and quality standards; provide real time feedback to production line workers to make necessary corrections
- Perform on-line production floor checks at a minimum of every 2 hours throughout duration of shift.
- Sample and inspect finished product for safety, quality and organoleptic to assure compliance to customer specifications
- Check label and packaging for correct code dates, product size, clarity, product, and customer
- Conduct bench analysis for nutrient and physical parameters
- Prepare necessary laboratory titrations
- Record inspection and testing data such as weights, temperatures, package integrity checks, water activity, chloride, and vitamin C
- Perform ATP swabbing of surfaces and equipment
- Perform the daily Quality Pre-Operational line clearance inspections and documents the inspection
- Communicate issues and important information to the appropriate person immediately
- Peer review to confirm that all the documentation is recorded correctly (including sanitation paperwork and operation quality check paperwork)
- Collect and manage all finished product samples for micro testing, retains, sample library, and other analytical testing or customer requirements
- Check and record cooler temperature, once per shift
- Perform CCP verification checks
- Prepare and perform stability testing and analysis of finished products
- Identify and isolate finished product that does not meet standards
- Conduct GMP inspections throughout the facility and communicate findings to supervisor and staff
- Receive, sample, inspect and test bulk oil deliveries

- Maintain inventory of lab supplies, and order as needed
- Solve quality issues on the production floor when they arise
- Other QA tasks and production-support tasks as assigned

QUALIFICATIONS:

- B.S or A.S in Food Science or Food Technology, or a related field with 1+ years of quality control experience within a food-manufacturing environment
- Experience with food safety regulations such as HACCP/HARPC, BRC, GMP's, SSOP programs preferred
- Must have good communication, strong computer skills, audit experience, organizational skills and an ability to work collaboratively with all departments
- Must have good, safe laboratory practices

WORK CONDITIONS:

- General warehouse/light industrial food manufacturing
- Seasonal fluctuation in warehouse temperature

The requirements described are representative of those that must be met to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform these essential functions.

TO APPLY: Interested candidates should apply:

<https://www.edesianutrition.org/job-openings/>