



SARDO FOODS

Sardo Foods is a family owned and operated company with more than 40 years of experience in the food industry. We produce over 200 traditional and innovative product lines for both Retail and Food Service and are one of Canada's largest private label suppliers and manufacturers of fine Mediterranean-grown olives and antipasti.

POSITION: QA Technician (Food Manufacturing)

LOCATION: Hwy 50 & Mayfield Rd (Bolton)

SHIFT: 7:00am-4:30pm (Mon to Thurs) / 7:00am-12:30pm (Fri)

SALARY: \$17-\$21 per hour

We currently have an exciting opportunity for a **QA Technician** who will provide on-going support to the QA and Production teams with the objective of meeting all food safety requirements and following established food safety and quality procedures.

Role and Responsibilities

The ideal candidate will be detailed oriented with excellent organizational and communication skills to effectively perform the following:

- Perform all line checks and guide employees to ensure compliance with Food Safety and Quality programs
- Conduct monitoring and verification activities as outlined in the Food Safety programs (HACCP, Quality Program and SQF) and document in accordance with process control requirements
- Perform CCP checks, allergen checks on processes as outlined in HACCP and other QA duties defined by the Quality Assurance Plan
- Inspect raw material products and report any deficiencies and off-spec product to QA manager
- Participate in employee training as required by the Food Safety (HACCP) and quality programs.
- Complete all required documentation as per HACCP, Food Safety and Quality program
- Conduct ATP, Environmental Monitoring and microbial sampling as required by QA programs. Report all non-conformances for corrective action to QA Manager and take appropriate actions to resolve.
- Assist QA Manager/SQF Practitioner in internal auditing procedures.
- Perform regular GMP reviews, pre-operational line change overs, post sanitation inspections and take appropriate actions for any non-conformances
- Perform chemical and quality analysis of products/materials received and finished goods
- Report any quality issues and food safety violations identified within the facility to QA Manager
- Adhere to all GMPs, General Safety Guidelines and General Quality Control Guidelines
- Available after hours as required to address or investigate any food safety and quality related issue
- Any other duties assigned by Management.

Qualifications and Skills Requirements

- Bachelor's Degree in Food Science or relevant science background.
- 2-3 years' experience in food processing or related industry
- 1-2 years' work experience in HACCP environment and Food Safety
- Knowledge on SQF, GFSI Schemes.
- Knowledge of MS Word & Microsoft Excel.
- Fluent in English (speaking and writing).
- Able to work in fast environment and multitasking
- Able to work in team environment and well as individual

Working Conditions

- Exposure to a noisy environment, intense food odours and/or refrigeration temperatures
- Work involves standing for extended periods, bending, kneeling, lifting, walking
- Handle variety of food products including seafood and dairy

HOW TO APPLY

Applicants should send a resume and cover letter outlining how they meet the specific requirements of the position to humanresources@sardofoods.com

Sardo Foods is an Equal Opportunity Employer that is committed to maintaining a diverse and inclusive workforce. Accommodations for disabilities will be provided, on request, to support a job applicant's participation in any aspect of the recruitment process.

Applicants may be subject to a background check and must meet the security criteria designated for the position.

We sincerely thank all applicants for their interest, however, only those candidates selected for interview will be contacted.