

Food Safety Technician

Atlantic Beef Products - PEI

Atlantic Beef Products is seeking a motivated and experienced Quality Assurance & Control Technician to join our team.

If you have the following education, training or experience, we want to hear from you:

Position:

The Quality Assurance and Control Technician ensures product and its manufacturing process meet a food quality and safety standards. Ensuring that the process guidelines are followed effectively and safely. Taking responsibility in making sure that the workers follow the guidelines related to GMP, and HACCP. Work closely with Plant Production team & QC team to provide quick response to production requests relating testing and inspection.

- Performs checks on incoming & outgoing product quality as per the standards.
- Communicates as per SOP's in case of any problem in incoming material.
- Ensures that correct product name and expiry date is labeled on the finished product.
- Monitors GMP and HACCP Programs and performs record keeping.
- Inspects packaging, storage, and shipping facilities for conformance to company sanitation and safety standards:
- Set up and perform sensory and bacteria tests at various stages of processing from raw-materials to finished products, and compiles and evaluates record to determine and maintain quality and reliability of products:
- Based on any discrepancy in the test results, applies quality control procedures like GMP or watch tightly on production process.
- Ensures General Maintenance Practices by checking whether employees follow proper sanitation procedures such as keeping work area clean, using clean gloves, wearing clean aprons, hardhats, and hair nets, steel-toe boots that can be cleaned and sanitized.
- Completes documentation provided by HACCP Program on daily basis.
- Follows laboratory safety policies, company policies, procedures and standards for safety, (GMP's and HACCP).
- Carries special projects as requested by Supervisor.

Qualifications:

- High School graduate with technical qualification (HACCP & GMP certification)
- 1 to 2 years related experience
- Able to work early mornings, evenings and weekends
- Must perform overtime as required
- Be able to work independently, as well as being a strong team player
- Detail-oriented
- Able to collaborate within Atlantic Beef departments, and CFIA to ensure food safety is not compromised
- Must be energetic
- Able to stand for long periods o
- Climb stairs

This role offers a competitive salary, health benefits, opportunity for growth and development Please reply in confidence to the Human Resources Manager at jobs@abpi.ca