



### **Looking for a Quality Assurance Technician....**

**Sofina Foods Inc.** proudly combines generations of food processing expertise with the latest in technology to offer a complete line of quality private label and branded products for retail and foodservice customers. With manufacturing facilities across Canada and the USA, we assure prompt delivery at maximum freshness, while minimizing cost.

This is why we are able to continually take great pride in exceeding our customer's expectations. The recent change in name represents the culmination of what we have achieved to date, and the promise of things to come. As the evolution continues we remain ever committed to the ideals of superior quality, innovation and customer service.

Our **VANCOUVER** facility is recruiting for a full-time **Quality Assurance Technician** to work during the peak production hours.

#### **Summary:**

Reporting to the Quality Assurance Supervisor, the incumbent is responsible for the administration of quality assurance / quality control functions as they relate to raw material and finished product testing to achieve customer product specifications inclusive of routine microbiological and chemical testing; results analysis; and general administrative duties.

#### **Responsibilities:**

- To conduct frequent production line monitoring to ensure HACCP, GMPs and SOPs requirements are met (i.e. raw materials inspection, temperature checks, pickle making, pump levels, grading, thickness of bacon, raw material rotation, tagging, allergen ingredients, message timing, weight, labels, shipping, cooking, cooling, packaging, etc.);
- To monitor the non-ready to eat areas in the plant for GMPs, SOPs, personal hygiene, product handling, HACCP requirements;
- To conduct routine microbiological and chemical testing and interpret and analyze results;
- To provide general administrative support to the quality assurance department;
- To assist in the investigation related to customer claim and complaints;
- To assist in the annual GMP, CCP, and SOP training as needed; and
- To perform other duties as required.

#### **Requirements:**

- Post – Secondary education in food related field of study;
- 2 - 3 years of experience in food industry working in the Quality Assurance department is strongly preferred;
- Excellent communication skills;
- Job task planning and organizational skills; and
- Detail oriented.

If this opportunity interests you, please forward your resume by email to [recruitingvancouver@sofinafoods.com](mailto:recruitingvancouver@sofinafoods.com) or by fax to (604) 668.5880.

Thank-you in advance for your interest; however, only those selected for interviewing will be contacted.