

**Duso's Enterprises Ltd.**, a producer of fresh, refrigerated and frozen, pastas and sauces located in Port Coquitlam, B.C. ([www.dusos.com](http://www.dusos.com)) has an immediate opening for a QA technician (**full-time**).

Reporting to the Quality Assurance Manager, the QA technician will be assisting in implementation and execution of the Company's food safety programs in conjunction with the other members of the HACCP team.

**Position:** Quality Assurance Technician  
**Reports to:** QA Manager

### Core Competencies

- Food Safety Focus
- Communication
- Team Work
- Quality Orientation
- Energy & Stress Management
- Adaptability/ Flexibility
- Problem Solving
- Accountability and Dependability

### Duties & Responsibilities

- Monitor product quality, production process and personnel GMP practice.
- Assist in the continual development of food safety programs such as HACCP and prerequisite programs.
- Perform in-house testing and arrange for more detailed laboratory testing.
- Oversees machine cleaners to ensure sanitization requirements are met.
- Participate in compliance of CFIA and Health regulations and participate in inspections or audits of the facility.
- Investigate any deviation to procedure, system or standard and assist with implementing corrective actions.
- Liaise with other departmental supervisors in a cooperative manner to meet food safety and quality compliance and provide assistance to other departments as needed or requested.
- Monitor facility integrity and report and communicate any deviations to appropriate departments.
- Ensure use of acceptable materials including raw materials, ingredients, packaging, cleaning chemicals, etc.
- Assist in planning, preparing, organizing and evaluating administrative services related to production and departmental related responsibilities such as verification, reporting, filing, etc.
- Inspect incoming raw materials and approve/disapprove releasing of these materials.
- Perform pre-operational cleanliness inspection and perform various swabbing for product safety monitoring.
- Administer, record and verify all external documentation including Supplier Evaluations, Certificates of Analyses and wholesale Product Specifications.
- Other duties as assigned.

### Experience & Qualifications

- Graduation from a recognized university or college with a specialization in Food Science/Technology or the equivalent combination of education and experience.
- Preferable 1 year in industrial food manufacturing specializing in Quality Assurance/Quality Control activities.
- Strong oral and written communication skills.
- Computer proficient (MS Office)

### COMPENSATION:

A competitive salary and benefits package will be offered to the successful candidate.

If you feel you would be a great candidate for this position, please send your resume and cover letter to [ryan.fancher@dusos.com](mailto:ryan.fancher@dusos.com).

Only applicants selected for an interview, will be contacted by e-mail or phone.