



Quality Assurance Technician

Want to combine your love of delicious deli meats with your passion for food safety? If you are a process-oriented individual with excellent attention to detail, then we have a great opportunity for you!

FG Deli Group Ltd. located in Langley BC, is the progressive leader in the manufacturing of premium, Quality, European meat products. We are currently recruiting for a **Quality Assurance Technician**. This is an excellent opportunity for a detailed, process-oriented person who is eager to take initiative in a challenging fast paced environment. **This is 18 month contract that could lead to a permanent position**

This position reports to the Quality Assurance Manager and responsible monitoring products and processes through sampling, testing and verifying for the required safety and quality requirements. Provisions will be taken in the event of the absence of an individual within the department

Primary Responsibilities:

- Sample products daily using established methods and operating procedures, recording and reporting information on the process and final products
- Responsible for collecting samples, carrying out testing and releasing for operation
- Conduct lab maintenance and ensure testing occurs in accordance with FG Deli Group Gourmet Foods procedures and good laboratory practices
- Monitor and audit compliance with good manufacturing practices and processing requirements including preoperational and operational inspection procedures
- Conduct non-conforming product procedures in cases of deviations from established processes and procedures including conducting further observations and recommending corrective actions
- Responsible for collecting samples, carrying out testing and releasing for operation
- Performs document and on-site verification of CCP monitoring
- Performs validation on changes that have an impact to deliver safe, quality food
- Ensures pre-shipment reviews are acceptable and products are released for shipping as appropriate
- Responsible for release non-conforming products
- Responsible for undertaking calibration and recording results of the calibrations of the measuring equipment used for monitoring activities outlined in our food safety plan

Skills Required:

- Degree in Food Sciences, Food Technology or Food Microbiology (or an acceptable equivalent combination of education and experience)
- SQF knowledge and experience is preferred
- Knowledge of microbiology, CFIA processing and labeling requirements, and HACCP implementation.
- Strong knowledge of HACCP and Food Safety programs to ensure compliance, as well as to continue driving our high quality standards.
- Able to assess products and processes for adherence to safety / quality measures
- Be responsible for the monitoring and verification of pre-shipment reviews.
- Strong analytical and problem solving abilities
- High attention to detail with exceptional accuracy
- Able to multi task in a fast paced work environment
- Able to communicate and maintain working relationship with coworkers
- Excellent oral and written English
- Strong understanding of Microsoft Office
- Willing to work in a mixed office and plant environment under refrigeration

FG Deli Group recognizes your hard work by offering complimentary coffee, tea and deli products to enjoy during your break times.

If you have the skills we're looking for, we'd like to hear from you please send us your resume to careers@fgdeli.com

We greatly appreciate your interest in joining the FG Deli team however, only those selected for an interview will be contacted.