

Quality Control Technician

About the Company

Canada Royal Milk is a member of the Feihe International group of companies, Asia's number one infant formula brand. Canada Royal Milk is the only producer of infant formula in Canada, manufacturing quality products from Canadian cow and goat milk, ensuring the highest quality and nutritional value for our customers.

We are building a new Canadian company that will combine best practices in the production of infant formula from our parent company, a technology from around the globe, and the knowledge, skills, and expertise of Canadian talent. We are an international company with a multicultural workforce that is committed to diversity and inclusion. Our team members value and embrace different perspectives and new ideas.

What We Offer

The opportunity to build and grow a progressive company, competitive wages, and extended health benefits.

What We Look For

Curiosity, commitment to learning, and a winning mindset.

About the Role

Reporting to the QA/QC Officer, the Quality Control Production Line Technician is responsible for the administration of quality assurance functions as they relate to manufacturing and processing activities in order to ensure that Canada Royal Milk's products are made in compliance with the company and customer specifications and to meet and exceed regulatory requirements. The Technician conducts routine testing, data collection, results analysis, record-keeping, monitoring of manufacturing processes and parameters, and takes corrective action as directed by the production/QA supervisor.

Job Requirements

Education: Post-secondary science degree or diploma food science or relevant field is required

Experience: Experience in food processing preferred

Key Duties and Responsibilities

1. Conducts standardized tests on raw material and packaging to ensure compliance to specifications
2. Conducts in-process testing to ensure critical processing parameters are met
3. Conducts finished-product packaging testing to ensure finished product specifications
4. Collects and compiles data
5. Supports and participates in document completion, process reviews and audits
6. Performs data analysis and illustrate trends

7. Follows up with departments on non-conformance, corrective and preventive actions, and validation activities to ensure completion in a timely manner
8. Documents procedures and records such as CCP, critical limits, monitoring and deviation procedures or steps to be taken in the event of non-conformance
9. Ensures complete and accurate records of all testing and evaluations, including maintenance and verification for compliance to specifications
10. Conducts sensory evaluation of raw materials, in-process and finished products (e.g. taste, colour, odor, texture)
11. Undertakes regular hygiene and housekeeping audits
12. Cleans, sterilizes, calibrates and verifies equipment
13. Maintains highest possible housekeeping standards to prevent microbial contamination
14. Identifies, initiates and participates in continuous improvements
15. Performs all activities in a neat, safe, hygienic, and efficient manner
16. Follows Good Manufacturing Practices (GMPs), regulatory, health and safety, food safety, quality assurance, security and sanitation requirements
17. Other duties may be assigned

Working Conditions

Canada Royal Milk is ramping up for 24 hour a day, 7 days a week operation. Rotating shift work (8-12h shifts) is required. Shift patterns are yet to be determined, and will include days, evenings, weekends, statutory holidays, and over-night work. Employees must be flexible and willing to work a variety of shifts.

As a dairy processor and infant formula manufacturer, CRM strives to exceed regulatory requirements for food safety, quality, hygiene, and good manufacturing practices. All employees who enter the processing areas for any reason must comply with all food safety protocols in addition to health and safety best practices.

Working conditions are normal for a manufacturing environment and include:

- Standing, walking, sitting, kneeling, bending, reaching, twisting and other physically demanding tasks performed for virtually the entire shift (8 to 12 hours)
- Lifting to 25 kg (55 lbs) frequently
- Use of various chemicals (i.e. detergents and sanitizing solutions)
- Possible exposure to dust, fumes, oils, unpleasant odors, noise levels that are distracting or uncomfortable, occasional exposure to ambient temperatures above 28 Celsius and high humidity
- Exposure to physical risks using standardized safety precautions and equipment, including, but not limited to slippery surfaces, working around high temperature equipment, heavy and repetitive lifting, etc.

Commitment to Diversity & Inclusion

We strive to build a team that reflects the diversity of the community we work in, and encourage applications from traditionally underrepresented groups such as women, visible minorities, Indigenous peoples, people identifying as LGBTQ2SI, veterans, and people with disabilities.

If we can make this easier through accommodation in the recruitment process, please contact us at www.canadaroyalmilk.com.