

Production Shift Supervisor

About the Company

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 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.

Job Requirements

<u>Education:</u> Bachelor's Degree in industrial engineering, automated production engineering, food engineering or other relevant discipline OR equivalent food manufacturing experience

<u>Experience</u>: 5 + years of experience in a manufacturing environment; minimum of 4 years of experience in dairy processing with 2 years in a supervisory role.

HACCP exposure required

Key Duties and Responsibilities

- 1. Provide leadership and supervision to staff by providing work direction, performance feedback, and recommendations for training and development;
- 2. Promote a positive working environment, including continuously improving/maintaining the team culture and establishing high levels of employee involvement;
- 3. Ensure relevant OSHA regulations are fully complied with, including personal protective equipment, fall protection, forklift and hazard communication requirements;
- 4. Thoroughly investigate all accidents and complete accident report on the date of occurrence:



- 5. Ensure GMP and SOPs are adhered to at all times, and that all products consistently meet specifications.
- 6. Establish procedures for consistent start-up, shutdown, and clean-up of each process;
- 7. Troubleshoot milk receiving, process, pre-treatment, evaporation and drying areas by identifying and analyzing process problems and advising and guiding processing operators on action required to resolve process system malfunctions in order to ensure efficient running of the plant;
- 8. When assigned, ensure timely and thorough sanitation of all equipment and facilities to allow for efficient and on-time production start-up and delivery of products to customers;
- 9. Follow and administer Quality Policies and Procedures including food safety, HAACP, POGS, traceability, and production hold investigations;
- 10. Evaluate and assess employees to determine training needs and develop employees to improve their knowledge and application of process sustainability tools;
- 11. Other duties may be assigned.

Working Conditions

Shift work will be required and will include evenings, weekends and over-night work.

Working conditions are normal for a manufacturing environment. Work involves frequent lifting of materials and product up to 50 pounds. Machinery operation requires the use of safety equipment to include but not limited to; eye safety glasses, hearing protectors, work boots, and hardhats. Loose fitting clothes and jewelry are not permitted.

Must be able to lift weights that may exceed 25 Kg.

Covid-19 Vaccination Policy

The health and safety of our employees and customers is a top priority for Canada Royal Milk. Therefore, applicants will only be considered who are fully vaccinated, subject to human rights considerations and recognized medical exemptions.

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 careers@canadaroyalmilk.com.