



QC 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 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 QC Supervisor, the Quality Control 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: Bachelor of Science degree in Food Science or relevant field

Experience: Minimum 2 years of experience in a quality control/assurance technician required; food processing experience 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 a 24 hour a day, 7 days a week manufacturing operation. Rotating shift work (8-12h shifts) will be required.

Regular inspection of production lines is required. While performing the duties of this job, the employee is regularly required to sit. The employee frequently is required to walk; use hands to finger, handle or feel; reach with hands and arms; and talk or hear. The employee is occasionally required to stand. The employee must frequently lift or move objects up to 10 pounds and occasionally lift or move objects up to 25 pounds.

The work primarily occurs in a clean and sterile (aseptic) laboratory environment and in an office setting; however, some work (i.e. sampling) occurs in the production area. This role routinely uses standard laboratory equipment, such as, but not limited to: titrators, centrifuges, hot plates, incubators, sterilizers, autoclaves, balances, fume hoods, mixers, blenders, cleaners, etc. In addition, this role routinely uses standard office equipment such as computers, phones, photocopiers, and filing cabinets.

The working conditions are normal for a manufacturing laboratory and food processing environment:

- Work with contaminants and hazardous chemicals – including combustibles, explosives, toxins, reactives, those that produce fumes, etc. – using standardized safety precautions to reduce risks
- Work with bacteria, viruses or other microorganisms that could cause allergic reactions or infection – using standardized safety precautions to reduce risks
- Potential exposure to physical risks using standardized safety precautions, including, but not limited to: slippery surfaces, handling of glass and hot, heavy or sharp apparatuses
- Exposure, on occasion, to sounds and noise levels that are distracting or uncomfortable, but protective hearing equipment will be provided



- May need to identify odors and use solutions/reagents that may cause unpleasant odors
- May need to identify color and see differences in color, including shades and brightness
- Use complex technology and equipment common in food processing scientific analysis
- Loose-fitting clothing, jewelry, scented products, cosmetics, artificial eyelashes, artificial fingernails, or other items that could contaminate the product are prohibited in all production areas

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.