

Job Purpose

Reporting to the QA Supervisor, the QA Technician will need to be a disciplined, hardworking, goal-oriented individual ready to join our dedicated team committed to ensuring that established quality control standards are achieved and maintained to provide a consistently premier product.

Duties and Responsibilities

- Ensure food safety and quality systems on the production floor are performing as intended. This includes direct involvement for the resolution of issues, investigating and auditing production processes and controls.
- Ensure compliance with FDA, USDA, SQF and Twang standards.
- Provide continuous improvement of Twang's QA systems.
- Perform verification of food safety and quality checks established in Twang's HACCP plan and pre-requisite programs.
- Ensure Food Safety and Regulatory compliance of sanitation practices.
- Provide on the floor QA support to help with the investigation and trouble shooting of any food safety, quality or process control related issues.
- Identify, lead and/or support projects to continuously improve QA systems.
- Assist QA management in the collection of data for the purpose of improving products and systems as necessary as it relates to food safety and quality
- Train, motivate and guide QA technician in safely carrying out departmental duties and responsibilities in an efficient manner.
- Ensure work areas on the floor follow Twang GMP requirements and also meet all local, state and federal regulations.
- Perform verification system checks to ensure sanitation systems are on track including daily pre-operational sanitation checks.
- Assist QA and R&D as needed during special batch runs.
- Assist QA and Operations in conformance checks of ingredients, packaging and finished product to ensure they meet established specifications.
- Work in a safe manner and follow all Twang standards, along with Federal, State and Local regulations for occupational safety.

Preferred Personal Characteristics

- Bilingual a plus (English must be one of the two languages)

- Detail oriented; superior organizational skills
- Strategic thinker
- Sense of humor
- Exceptional leadership skills
- Adaptable and willing to work in a dynamic environment
- Driven to achieve goals
- Ninja like skills
- Embraces Twang's family oriented, work hard, play hard culture

Education and Work Requirements

- High School Diploma
- Must have at least one year experience in a food manufacturing setting
- Knowledge of common food pathogens, FDA, GMP, HACCP standards
- Knowledge of SQF helpful
- Ability to read and comprehend simple to complex instructions , correspondence and memos
- Ability to apply concepts such as fractions, percentages, ratios, weights, measurements and proportions to practical situations
- Ability to creatively apply experience and common sense to a variety of situations and processes
- Ability to navigate the internet; must also be proficient in Microsoft Word, Excel, PowerPoint and Outlook
- May be required to work nights and weekends and some travel may be required