**QUALITY ASSURANCE TECHNICIAN**  **- 3rd Shift**

**POSITION DUTIES:**

1. Responsible for pre-operational sanitation inspection of production areas of the plant. Determine sanitation effectiveness, requiring re-cleaning when necessary.
2. Verify all scales to ensure accuracy; send to maintenance for repairs, if necessary. Test thermometers for accurate readings.
3. Record ingredient lot numbers and weight used in daily production. Monitor and verify that lactate mixture is made according to specifications.
4. Perform various CCP verifications and/or tests: freezer and product temperatures, breading and batter pick-ups, meat and filling weights, bake and cool down temperatures, footbaths and hand rinses, leaker check, etc. Document findings and report any issues to Production Supervision or appropriate personnel.
5. Responsible for verifying employees’ adherence to GMPs, hygiene, SOP & SSOP policies.
6. Change Frigo temperature chart daily.
7. Verify and keep records of all metal detection devices to assure proper functioning throughout the day. Investigate metal contamination of product and report to appropriate personnel.
8. Responsible for taking random samples of ingredients and/or finished product for microbiological analysis.
9. Verify and record all product labels and codes, code dating, declaration and net weights.
10. Inspect incoming ingredients to ensure adherence to company specifications: lab sampling, color, bar codes, legibility, weight tests, quantity, brand, truck cleanliness, t0, etc.
11. Inspect returned/rejected products. Notify QA Supervisor and/or Manager of returned product to get direction on whether product should be put back into inventory, reworked, or condemned.
12. Conduct analysis for environmental and microbiological tests on food-contact and non-contact equipment.
13. Responsible for preparing food for evaluations.
14. Complete and distribute required documents, make copies and file originals.
15. Perform related duties as required.

**QUALIFICATIONS:**

1. Knowledge of, or ability to acquire knowledge, the poultry or food industry
2. Ability to evaluate and prioritize departmental needs
3. Ability to effectively communicate with a variety of individuals and situations and resolve conflicts, as needed, within a team environment of all divisions
4. Working knowledge of computers, including, but not limited to, word processing, spreadsheets, tracking and trending analysis, statistical process control, and databases.
5. Working knowledge of Good Manufacturing Practices including, but not limited to, USDA guidelines, OSHA requirements, HACCP regulations, HazMat, and company policies
6. Will need to work with all levels of personnel & USDA representatives effectively

EOE/M/F/Vet/Disabled