



TITLE: Quality Control Inspector

REPORT TO: Sr. Quality Manager

LOCATION: North Kingstown, Rhode Island

SHIFT: 2nd Shift – 3:00 pm – 11:30 pm (maybe required to work longer hours occasionally)

3rd Shift – 11:00 pm – 7:00 am (maybe required to work longer hours occasionally)

RESPONSIBILITIES AND DUTIES:

- The Quality Control Inspector will be responsible for monitoring and enforcing all GMPs and SSOP's throughout the production facility. He/she will also be involved in product sampling, inspection, and sensory evaluation. He/she will be responsible for assuring that all of the systems in the QMS program are being followed.
- He/she must be able to solve quality issues on the production floor when they arise, and communicate those effectively to the rest of the Quality team. Person must also be willing to be involved in production and warehouse related tasks as needed.
- He/she will be responsible for auditing and maintaining traceability on their shift. In particular, this will require, among others:
 - Audit/validation of raw materials staged for and used in production (batches/quantities staged for production, entering Ingredient vestibule & used in Incorporation room)
 - Audit/validation of blends (ingredients/quantities dosed & continuation of blend's path)
 - Audit/validation of packaging (verify finished product weights, perform pressure and oxygen tests, inspect packaging materials, assess batch numbers and print quality)
 - Audit/validation of pallet declarations (information printed, timeliness, accuracy, palletization)
 - Monitoring/updating/auditing of all written records around the production floor and collection of all production, sanitation, and quality related documents from the shift

QUALIFICATIONS:

- High School Diploma or GED required. B.S or A.S in Biological Science, Food Science or Food Technology highly preferred.
- Must have a minimum of 6 months inspection experience in a manufacturing environment.
- Must have good communication, organizational skills and an ability to work collaboratively with the technical team.
- Experience with food safety regulations such as HACCP, SQF 2000, or ISO 22000, GMP, SSOP programs and familiarity with traceability and quality testing highly preferred.

WORKING CONDITIONS:

Manufacturing under "clean room" conditions; works in production area; must stand for long periods of time and have the capability to carry 50 lbs. or less. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions of the position.

TO APPLY: Interested candidates should send a cover letter and resume to jobs@edesianutrition.org