

Quality Control Technician

EMPWR is Growing – Join Our Team!

We make healthy, delicious snack bars and are expanding fast. With over 1,300 employees across modern facilities, we focus on teamwork, safety, and growth.

Be part of our journey to shape the future of healthy snacking in our state-of-the-art production facilities.

Position Overview

Quality control technicians are responsible for testing materials and finished products to ensure they conform to all applicable laws and company standards. Quality control technicians test products across the three stages of production (before, in-process, and final) to ensure quality levels are met.

Responsibilities

- Coach and train employees on GMP's.
- Enforce GMP's to maintain a quality product manufactured in a safe environment and meeting all targeted requirements.
- Maintain, and enforce company quality standards.
- Ensure plant operations staff delivers quality products within specification.
- Provide regular and timely feedback to production operations and Supervision as to critical process analytical measurements.
- Conduct routine testing and quality checks per schedule.
- Conduct allergen verification testing and gluten testing in accordance with certifying bodies and internal procedures.
- Assess product quality and accept or reject from processing.
- Ensure date codes are changed on containers to reflect proper identification of product being processed.
- The ability to work with individuals at all levels of the organization, including appropriate confrontation as needed when any individual or department is not compliant with quality expectations.
- Audit and analyze food contact equipment for cleanliness.
- Perform sanitation inspection of production workstations prior to startup, changeover or shift relief and communicate deficiencies to supervisor.
- Reject unsanitary production equipment.
- Calibrate or replace malfunctioning equipment.
- Properly and timely complete all shift documentation.

- Routine housekeeping of assigned workstation and adjacent areas.
- Manage any and all HOLDS from assigned shift and ensure product, material disposition is following Food Safety requirements.
- Perform required line checks. Examples are metal detection, weight checks, lot checks, etc.
- Inspect raw materials upon arrival, ensure proper paperwork accompanies the raw materials and pull raw material retains as required.
- Inspect packaging materials upon arrival, ensure proper paperwork accompanies the packaging material and pull packaging material retains as required.
- Communicate any non-conformance issues to the Quality Supervisor or Director of Quality.
- Ensure team members follow all appropriate SOPs, GMPs and safety requirements.
- Verify equipment is calibrated as required and documented accordingly.
- Provide proper paperwork to the operations and warehouse teams.

Requirements

- Knowledge of HACCP with HACCP training preferred.
- Must work well in a team environment and have strong communication skills.
- Work independently, set priorities to meet deadlines, handle multiple tasks, and make decisions under pressure.
- Weekend and overtime work may be required.
- Excellent analytical and problem-solving skills with heightened attention to detail

We offer you:

- **Competitive Salary:** Starting at \$23.60 per hour (+ \$2.50 night shift differential for hours worked between 5pm - 5am) with opportunities for overtime.
- **Health and Wellness:** Comprehensive health insurance (medical, dental, and vision)
- **Paid Time Off:** Enjoy 2-weeks paid time off (PTO) and 7 paid holidays, so you can rest and recharge, spend time with family, or pursue personal interests.
- **Retirement Plans:** Plan for the future with our 401(k) retirement plan options, including an automatic 3% company matching to help you save for retirement.
- **Work-Life Balance:** We understand the importance of balance. Our fixed work schedules make it so you know your time off, allowing you to plan fun activities.
- **Modern, Safe Work Environment:** Work in a facility that is modern, clean, with comfortable temperature and adheres to the highest standards of safety and quality.

<https://www.empwrnutrition.com/>