

Quality Assurance Tech I

Toby's Family Foods is a fiercely independent, family-owned, and mission driven business that has operated since the 1970s. We are a growing, multi-regional producer of top-quality salad dressings, tofu spreads, and organic juices, teas and smoothies, under the Toby's and Genesis brands.

Toby's is currently seeking an experienced Quality technician to join our team in Springfield, Oregon.

Position Description:

Tests and inspects products at various stages of the production process, maintain quality and food safety of products by performing the following duties.

Responsibilities:

- Selects products for testing at specified stages in the production process, and tests for a variety of qualities including chemical/physical characteristics, microbiological integrity, allergen presence and sensory evaluation requiring taste & smell.
- Analyzes incoming ingredients assuring compliance to specifications.
- Performs Quality Team Audits, including Good Manufacturing Practices and Housekeeping.
- Help maintain compliance in Food Safety, SQF, GMP, FSMA, Regulation and Safety.
- Records and evaluates test data, alerting Management to any deviations from specifications.
- Prepares necessary reagents needed for laboratory functioning.
- Maintains lab equipment and supplies.
- Interfaces with work teams; acts as technical support in areas such as Quality Control techniques, Good Manufacturing Practices, and product quality/safety.
- Maintain Good Laboratory Practices (GLP's)
- Knowledge and understanding of finished product specifications and expectations.
- Conducts pre-operative inspections.
- Ability to work as team and autonomously.
- Maintain records and documentation integrity.
- Other duties as assigned.

Knowledge, Skills and Abilities:

- Good oral and written communication skills.
- Ability to read, analyze, and interpret, technical procedures, and regulations.
- Ability to write routine reports and business correspondence.
- Ability to effectively present information and respond to questions from other work groups in a professional manner.
- Ability to work with mathematical concepts.
- Ability to apply concepts such as fraction, percentages, ratios, and proportions to practical situations.
- Ability to define problems, collect data, establish facts
- Basic computer skills and knowledge of word processing and spread sheet programs.
- Knowledgeable or ability to learn laboratory equipment commonly used in the food industry (examples, but not limited to pH meters, allergen testing, pipetting/ liquid handling, viscometers, etc.)
- Understanding of calibration programs of food testing equipment.

Non Essential:

- Experience in QA department of food manufacturing company preferred.
- Experience in the area of compliance in food manufacturing company to include working directly with kosher and organic.

We would like to meet you! Please drop off your resume at our office between 9am-4pm Monday-Friday. 1160 Shelley St Springfield OR.