

**CHER-MAKE SAUSAGE COMPANY**  
**QUALITY ASSURANCE TECHNICIAN**

**SUMMARY:** The Quality Assurance Technician oversees the production operations to ensure Hazard Analysis & Critical Control Points (HACCP) and Safe Quality Food (SQF) practices are completed and acceptable. Additional testing and quality control measures are necessary to ensure USDA and customer specifications are met.

**EXPERIENCE/SKILLS:**

- An Associate Degree in Food Science/Meat Science or equivalent quality assurance experience
- Proficient in Microsoft Excel, Word and E-Mail
- HACCP & SQF certification or experience is a plus
- High attention to detail
- Must be able to work independently
- Successful candidates need to have proven experience owning processes and procedures including follow through with corrective actions

**ESSENTIAL DUTIES AND RESPONSIBILITIES:**

- Collect and analyze samples by using testing equipment
- Enter testing results in to databases and/or programs
- Operate the computerized label making program for cases
- Oversee and maintain product & supplies hold program
- Complete walk-thru audits for each department which includes paperwork inspection and employee observation
- Audit and download HACCP results
- Identify and correct HACCP deviations including root cause resolution
- Manage Certificate of Analysis (COA) and product retention programs for customers
- Other duties as assigned

**PHYSICAL DEMANDS:** The Physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

An employee in this job is frequently required to stand, walk, talk and hear. They will frequently use hands to reach, handle or feel ingredients, products, tools or controls. Employees must be able to lift, push, pull up to 50 pounds on a regular basis. Temperatures in the plant range from 37 degrees (packaging and coolers ) to 100+ degrees (smoking). The work environment can be loud and hearing protection is required.

**PROTECTIVE CLOTHING/EQUIPMENT REQUIRED:** Cher-Make Sausage Company provides you with a white frock, hair net, beard net (if applicable) and a bump cap. If job requires you to work in other departments, you must comply with that department's PPE requirements. Company approved footwear is required.