

We have an immediate opening for a bright, motivated individual to join our **Quality/Food Safety** team as a **Quality Assurance Technician** in our **Harrisburg, PA** manufacturing facility. Great opportunity to make a difference and be part of a growing family-owned company.

Job Summary

Assists the Quality department in auditing and maintaining quality, food safety, BRC, GMP and safety programs in the pasta production of the Harrisburg site of Philadelphia Macaroni Company.

Essential Duties & Responsibilities

- Receives instructions from the Quality Manager for chemical, physical and sensory analyses and/or determinations to be made according to established methods.
- Applies standard physical, chemical and bacteriological methods and techniques to the analyses.
- Evaluates and reports results of analyses to processing operators, quality team as well as management.
- Assists in the training of individuals, teams, or groups as necessary.
- Reviews data daily on all parameters collected from production.
- Performs routine quality and safety audits of the facility and report findings to Management team.
- Assists in the necessary requirements for a hygienically acceptable manufacturing plant.
- Conducts product length/quality inspection and records information as required.
- Collects daily product moisture data to verify and set up parameters for the moisture analyzer.
- Records equipment downtime, quality issues and breaks as well as notifies Team Lead and oncoming shift.
- Informs Tote-Fill of all changes in production and of all breaks in production lines.
- Performs, inspect and advise on cleaning practices when/where needed.
- Provides egg module as required by Press Operator.
- Responsible for monitoring processing lines for raw material food waste and energy reduction opportunities.
- Responsible for immediately notifying Plant Management of potential contamination issues.
- Perform daily HACCP verification.
- Investigate and record all foreign material instances. Reporting all issues to Management team.
- Follow and perform tasks of the Master Sanitation Plan.
- Perform other duties as assigned.

Essential Requirements

- Must be experienced and acceptably proficient in the use of Microsoft Office.
- Familiarity with GMP, SOP, FDA, traceability and OSHA standards are required.
- Basic critical analysis methods and creative thinking skills are expected.
- Prefer a year of experience in a manufacturing environment, preferably food manufacturing.
- Must possess effective written and verbal communication skills, interpersonal skills, and time management skills.
- Understanding of lean manufacturing, root cause analysis, process improvement, and 5S are desired.
- Must be able to work in an environment with high heat and humidity.
- Experience in operating a man lift, pallet jack and forklift a plus.

Our company offers a competitive package including PTO, paid holidays, bonus based on performance, 401(k) with employer match, health, dental, vision, life insurance and short and long-term disability insurance.

Please email your resume and cover letter to: rwilliams@philamacaroni.com