Tartine Tarts is an artisan food manufacturing company located in Burnaby, B.C. In 2018 we were SQF certified. Our company and our management are committed to continually improving our quality assurance and quality control programs.

We are currently looking for a QA/SQF Practitioner to be part of our team! The starting wage range between $16 - $18/hour and other benefits will be discussed on the interview.

**The QA/SQF Practitioner’s Role:**

* To provide knowledgeable and passionate leadership in compliance and food safety.
* To create best practices processes and culture of compliance
* To find the best ways to train all of us to understand and adopt these best practices in food safety and QA
* To hold all of us accountable to practice and promote best practices in food safety and QA

**The QA/SQF Practitioner’s Responsibilities:**

* Maintain and improve our SQF Program
* Lead internal audits on food safety programs and HACCP plans
* Prepare and lead all SQF, client and government audits of facility
* Ensure government regulatory compliance
* Establish and maintain standards and monitor procedures to ensure food safety at all stages of our operation including traceability procedures and exercises
* Work productively and positively with production, packaging, warehouse, and administrative staff to ensure compliance and reliability of food safety programs
* Manage all aspects of document control for our quality programs, including development and implementation of operating procedures and forms to support quality and food safety systems
* Develop and deliver training and orientation materials about HACCP, GMP, sanitation, etc.
* Provide leadership to our Food Safety Committee
* Support company’s overall efforts and undertakes other duties as required
* Maintain and conduct assessments & approval of all suppliers
* Evaluate food safety, concerns in the facility and implement programs to eliminate hazards

**Preferred Education & Work Experience:**

* Bachelor’s Degree in Food Science, Biology, Microbiology or related discipline
* HACCP and related food safety training
* Preferred SQF training/certification
* A minimum of 1 year, preferred 2-3 years, professional work experience in QA Food Safety team in food processing environment
* Excellent English communication skills (verbal and written)
* Preferred experience working as SQF Practitioner
* Preferred experience in development and maintenance of HACCP Program

**If you are interested in this position, please contact Valdir Costa at** [**vcostaneto@tartinetarts.ca**](mailto:vcostaneto@tartinetarts.ca) **or call at 604-327-8278 ex 27.**