



Quality Control Technician (NOC 22100)

Description

Winkler Meats Ltd.
270 George Avenue
Winkler, MB R6W 3M4
Phone: 204-325-9593 Website: www.winklermeats.ca
GST 894362938 RT0001 DUNS 20-519-7163

Position: Quality Control Technician (NOC 22100)
Number of Positions: 2
Wage Scale: Starting \$22.00-25.00
Terms of Employment: Permanent Full-time (40 hour/week); includes varied shifts and hours with the potential of overtime and potential weekend shifts.
Language at work: Required CLB 5 English
Benefits: After 3 months of employment, employees are enrolled in a Group Benefit Package which includes: Health, Dental, Prescription Drugs (company pays); and life/disability insurance (employee pays). An additional health spending account is also given (company pays); 24/7 virtual health care provided; After 2 years of continuous employment, employees are eligible to enroll in a company matched RRSP/DPSP retirement plan.
Vacation: 10 business days paid vacation after one (1) full year of work.
Reports to: Quality Control Manager
Purpose: Ensure accuracy with SOP's, continuous improvement and understanding with employees, quality management.
Experience level: Minimum 2 years experience which shows skills matching the duties and responsibilities, qualifications and shows ability to meet the expectations of the company as noted below.
Education: Completion of secondary education in

Closing Date

March 30, 2027

Categories

Rural Opportunities

Employer

Zaifman Law

Location

Rural

Address

270 George Avenue
Winkler, R6W 3M4

Job Type

Full-time

Education Level

High School

Email

hr@winklermeats.ca

relation to the field.

Contact Information: (email) hr@winklermeats.ca

Duties/Responsibilities:

- Implementation of plans, SOP's & procedures
- In person explaining SOP's and procedures to new employees and being able to answer questions regarding SOP's and procedures.
- Continuous training and development
- Testing & Analysis- physical, chemical & microbiological testing
- Inspections & Audits
- Problem solving & corrective action
- Regulatory knowledge of food manufacturing
- Working with Lead Hands to ensure proper SOP's of departments
- Working with CFIA for BRC compliance
- Preparing all documentation for employee and filing of signed documents
- Meeting deadlines and following through with tasks
- Attending and note taking meetings

Qualifications & Expectations:

- Minimum 2 year experience
- Secondary Education
- Interpersonal skills with the ability to manage sensitive and confidential situations with tact, professionalism and diplomacy
- Prior experience in QA/HACCP food manufacturing
- Communication skills- must speak/write/understand English
- Attention to detail with high accuracy rate
- Able to adapt to Canadian working conditions and culture

Working Conditions:

- Repetitive motion
- Sitting for long periods of time
- Comfortable going into the plant (handle seeing and being around blood and deceased animals)