



Job Description: QA Technician

Rate of Pay: £24,500

Purpose of the Role & Job Brief

The position of the QA Technician is predominantly a factory-based role located between both Chesterfield-based sites.

Working within an established team, the role of QA Technician will report into the Technical Manager on site and work alongside the incumbent QA Technician. Due to workload and expansion, Underwood Meat Company is now looking to recruit another QA Technician to support the department.

The purpose of this role is to ensure the highest level of technical compliance, across both sites, is adhered to through factory processes and due diligence procedures, as demanded by the Company, its customers, and associated accreditations; assisted by the technical department, management, and wider team.

Job Location

The role is Chesterfield based between both the NO2 and NO3 sites

Responsibilities

The QA Technician duties and responsibilities will include, but are not limited to, the following:

- Calibration of scales, temperature probes, and PH meters
- Product, room, and steriliser temperature checks
- Glass / brittle object checks and audits
- Label checks, to specification
- Calibration & checks of chemical cleaning strengths
- Factory GMP / operating standards and records
- Completion of non-conformance documentation
- Completion of raw material, and product traceability documentation
- Internal, and external audit support

The above list is by no means exhaustive; tasks will be conducted on a daily, weekly, monthly, and ad hoc basis, as required.

It is the responsibility of the QA Technician to ensure duties are completed, with discretion and to required standards to ensure Underwood Meat Company provides a safe and legally compliant product, to customer specification.

Work Ethic

The role requires a strongly self-motivated individual with a reactive and 'can do' attitude, that has a strong desire to succeed and implements a positive work ethic. A degree of 'thinking outside the box' will be required, as well as a need to show discretion throughout.

Given the nature of the role, the successful individual will have the ability to work across all levels within the business, including company directors, external customers, and audit bodies.

Qualifications & Experience

- Previous quality experience in a food production environment would be preferred, but not essential
- Food production experience in a factory environment, preferably meat
- Full training will be given to the right individual

Hours of Work:

Usually Monday to Friday 08:00 to 16:30

Bank Holidays are a normal working day, on a rota basis, due to the nature of the business.

A day in lieu will be given for working bank holidays.

Additional information

Overtime may be required, within reason due to the nature of the business operations.

Further information can be obtained from: katherine.skingle@underwoodmeat.co.uk