

Mazza

Innovation

Mazza Innovation has found a clean way to extract phytochemicals from plants. Phytochemicals are high-value, healthy compounds like antioxidants created by nature and used in dietary supplements, functional foods and beverages. By extracting nutrients from plant material including fruits, berries, herbs, tea, grains and pomace, Mazza turns low-value horticultural materials into high-value ingredients like healthy antioxidants, anti-inflammatories and other beneficial extracts—without the use of hazardous solvents. Cost-effective, high-yield and environmentally friendly. That's innovation. That's Mazza.

QUALITY ASSURANCE TECHNICIAN JOB OPENING

Mazza Innovation Ltd. is looking for a recent food science grad who will join our quality assurance team to ensure the quality and safety of our natural health products.

Full time position. Compensation based on experience and qualifications.

SCOPE OF DUTIES

The Employee's duties will be as follows under QA supervisor's supervision:

- Implementation of environmental monitoring program
 - o Collect microbial swabs from equipment and production plant
 - o Collect rinse water samples and finished product samples
 - o Perform microbial analysis on microbial swabs, raw material and finished product
 - o Maintain an organized and clean work area
 - o Maintain organized records of results and corrective actions (if needed)
 - o Complete Out of Specification Reports as needed
 - o Monitor temperatures daily – incubator sample coolers and other
 - o Visually inspect equipment after cleaning is completed
- Monitor and promote Good Manufacturing Practices in production areas
 - o Ensure all GMP logs are up to date and available for production staff
 - o Collect and review completed logs, ensure good documentation practices are followed
 - o Update production SOP's as needed
- Sample preparation
 - o Prepare samples for shipment to clients and third party laboratories
 - o Complete sample analysis request forms or chain of custody forms as needed
 - o Continually update micro trends from internal and 3rd party results
- Finished Product Releasing
 - o Approve outgoing shipments, complete release authorization to ship form.
 - o Ensure shipping logs are completed adequately
 - o Maintain records in QC filing system
- Allergen control program
 - o Oversee allergen control program
 - o Collect allergen swabs after an allergen run has been completed
- Pest Control Program
 - o Sign off weekly service reports, complete CAPA report if needed
- Other tasks as required

REQUIRED SKILLS AND EXPERIENCE:

- Food Science or microbiology. Previous experience in a QC /QA role an asset
- Currently enrolled or recent graduate from a Food Science or Microbiology program
- Laboratory basic micro skills: aseptic technique (sample collection and plating), microbial enumeration
- Familiar with HACCP/ GMP programs
- Flexible to work shifts
- Proficiency in Microsoft office
- Able to work independently, self-motivated and organized

TO APPLY PLEASE SEND RESUME AND COVER LETTER

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