

CAREER OPPORTUNITY

BERRIES OF PRINCE EDWARD ISLAND

6246 Commercial Road, Montague PE, COA 1R0
902-838-3777 // puree.mgmt@gmail.com

ABOUT OUR COMPANY:

BERRIES OF PEI is a new food manufacturing company that creates nutritionally dense, whole-fruit purees using a patented processing technology, TEKMAASH. We are passionate about sustainability, community, and simple, healthy food.

POSITION TITLE: Production Line Workers - 5

SCOPE:

Production Line Workers are responsible for a variety of tasks and duties as required at each workstation. Most of the tasks will involve physical labour. Production Line Workers are quality and safety focused, organized, punctual, and take pride in all they do.

Production Line Workers report to the Manufacturing Manager and General Manager, respectively.

Casual / On-Call, Daytime Production Shift, potentially leading to Permanent / Full Time

REQUIREMENTS:

- Clear criminal record check;
- Previous experience working in HACCP facilities is an asset;
- Standing / on feet for entire shifts;
- Attention to detail when carrying out task;
- Able to follow instruction and learn new things;
- Physically fit, capable of lifting at least 25lbs safely;
- Previous experience in a foods plant or production environment is an asset;
- WHIMIS; First Aid; Forklift Operator Licence all considered assets.

KEY RESPONSIBILITIES:

- Inspecting and feeding raw materials into production machinery;
- Monitoring production process and carrying out basic testing and quality checks;
- Timely recording of results at each stage of the production process in line with GMP guidelines;
- Stacking and storing finished goods into the warehouse with FEFO used for all finished goods leaving the warehouse;
- Place bottles onto feeder conveyor with the ability to troubleshoot to reduce downtime due to machine breakdown;

CAREER OPPORTUNITY

BERRIES OF PRINCE EDWARD ISLAND

6246 Commercial Road, Montague PE, COA 1R0
902-838-3777 // puree.mgmt@gmail.com

KEY RESPONSIBILITIES, CONT'D:

- Maintain a high level of personal and manufacturing hygiene in line with HACCP guideline such as cleaning and disinfection of the production area;
- Abide strictly to quality and safety policies by wearing PPE and strictly following HACCP guidelines;
- Prepare finished product for shipping;
- Storing raw material and finished products in the factory warehouse with strict practice FIFO/FEFO;
- Participate and complete required trainings.

APPLICATION CLOSING DATE

- Friday, November 17, 2017.

TO APPLY:

- By email, mail, or phone:

General Manager, Berries of Prince Edward Island
Box 1436, Montague PE, COA 1R0

1-902-838-3777

puree.mgmt@gmail.com