Quality Assurance Technician

FGF Brands Inc.

Job ID
10577

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LOCATION	DATE POSTED	EXPIRY DATE
10 Woodslea Rd, Brampton, ON| Ontario	24-08-2026	20-02-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 30.00 - $30.15 CAD / hour	Will train	College/CEGEP

Job Details

Employer: FGF Brands Inc.
Position: Quality Assurance Technician
Terms of Employment: Full-time / Permanent
Location: Brampton, North York, Vaughan – Ontario
Employment Address:
• 10 Woodslea Rd, Brampton, ON L6T 5P2
• 1235 Ormont Drive, North York, ON, M9L 2W6
• 200 Fenmar Drive, North York, ON, M9L1N4
• 590 Barmac Drive, North York, M9L 2X8
• 6885 Langstaff Road, Vaughan, ON, L4L 1A6
Vacancies: 6
Hours of Work: 44 hours/week
Language: English
Benefits: On-the-job training is provided. Eligible for salary increases in accordance with company policy, medical insurance, dental Insurance, RRSP, Tele Health Care App, and 3 paid emergency leave days
Salary: $30.00 - $30.15 CAD / hour

Contact: Please send resumes to careers@fgfbrands.com and include “Quality Assurance Technician” in the email subject line.

Reporting to VP of Quality Assurance, Director of Quality Assurance, Quality Assurance program Lead, Quality Assurance Team Lead – Quality Assurance Technician is responsible to perform day to day quality assurance activities such as inspections, internal audits, recommending corrective actions, research, and reports all within a fast-paced food manufacturing environment.

In this position you will work in a team environment led by a Quality Assurance Team Leader. You will support your Quality Assurance Team Leader by demonstrating and practicing teamwork every day and respecting all your fellow Team Members.

Duties:

• Continuously assess the results of inspection findings and react in a timely manner to communicate potential problems to Team leader and QA Team Leader
• Compile records and interpret experimental or analytical results and advise Leaders when opportunities exist to continuously improve different areas in production and can be relied upon to complete assigned tasks.
• Develop, conduct, and comply with the following programs within the production area to maintain quality standards of raw materials: Good Manufacturing Practices (GMP's), Food safety programs, Health, and Safety programs, All FGF policies, programs, or procedures.
• Perform process and verification of the critical parameters throughout the production covering mixing, dividing/ depositing, baking, and packaging area to ensure product produced on the lines meet customer specifications and all standards set forth by FGF.
• Effectively communicate and Document all QA activities accurately and timely
• Actively participate in development and delivery of Quality / Food Safety Training for manufacturing and support teams.
• Perform preoperational checks prior to startup of production to ensure sanitation compliance followed by swabbing with ATP, pro clean and 3 D Rapid swabs. Responsible to report and follow up for any deviation noted through the process with respective teams.
• Set up and conduct detailed investigation to identify the root cause for any food safety and quality related reporting.
• Responsible to control any non-conforming product, raw materials, packaging material or equipment that does not meet customer/internal specifications, regulatory requirements by placing it on hold physically and in OMS system.
• Conduct shelf-life testing on a daily basis and report results through Product testing log.
• Assist with the development and delivery of Quality / Food Safety Training for manufacturing and support teams.
• Responsible for sample collection to conduct shelf-life testing and third-party testing scheduled for quarterly micro testing or during commissioning process.
• Responsible to conduct daily inspections on the lines and premises and documenting any findings through the process.
• Conduct verification of the proper functioning of testing equipment such as weighing scales, thermometers, Luminometer, Light meter, UV light meter.
• Prepare reports/summaries and communicate results to QA Team Leader and others, as necessary.
• Assist and provide support to QA Team Lead during internal and third-party audits.
• Perform daily inspections to ensure team members, visitors and contractors are strictly following GMP and report any food safety and quality issues through shift report/ score card reports.
• Responsible to maintain glass and plastic register and report any deviation immediately, tag out non-conforming equipment and Issue work order as required.
• Assist QA team leader in preparing trends and summary reports for detailed investigations.
• Participate in plant trials and other related duties and responsibilities assigned.
• Responsible to conduct metal detection, allergen verification and Labeling/coding checks to ensure food safety and traceability effectiveness.
• Verify receiving /shipping procedure and certificate of analysis to ensure raw material, packaging components are meeting specification and FGF standards.
• Assist QA team leader with investigation for customer complaints/ concerns.

Requirements:

• Completion of a one- or two-year college program in chemical, biochemical or chemical engineering technology, or higher education, is required.

• Previous experience working in a food/bakery manufacturing environment.
• Knowledge of food safety (HACCP) programs, GMP programs and Quality Systems.
• Accuracy and attention to detail and the ability to detect the presence of a quality issue.
• Good communication skills.
• Strong computer skills (Word, Excel, Outlook)
• Ability to work independently with minimal supervision.
• Physically capable of performing the demands of the role.
• Ability to move from one task to another with minimal distraction.
• Flexible to workdays, afternoons, nights & weekends if needed.

AI Disclosure: We may use artificial intelligence tools to assist with scheduling interviews and managing screening times. We do not use AI to evaluate applicants or make decisions during the interview process. All candidate assessments and hiring decisions are made by our recruitment and leadership teams.

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