

Fresh Produce Q.C. Inspector Ops 10-6-17

At Gambles, product is everything. We offer the widest assortment of top quality fruits and vegetables for the wholesale, foodservice and retail operator. Our goal is to be the supplier of choice for all of our customer's needs.

Reporting to the QA Manager, the Fresh Produce Quality Control Inspector to complete produce inspections and provide inspection details to sales team through the effective use of technology and communication via phone and email, in a fast paced warehouse environment. Your ability to verify the quality and condition of incoming produce and compare to CFIA/USDA standards will help assure the quality and freshness of our products.

Working primarily at our Dwight facility located at 302 Dwight Avenue, Toronto, Ontario- you may also be required to work out of the Ontario Food Terminal 165 Queensway, Toronto on occasion.

Description

The primary function of the Fresh Produce Quality Control Inspector is to ensure all inbound produce meets Gambles quality specifications and to work closely with buyers providing up to date quality assessments of received loads and inventory.

- Inspect all varieties of vegetables and fruits according to CFIA, USDA and Gambles' standards;
- Complete product inspections on inbound, current inventory and returns;
- Transcribes inspection information on to Quality Control Inspection Reports/Emails;
- Coordinate onsite CFIA inspection services as required;
- Work closely with produce buyers to determine disposition items that fail to meet inspection criteria;
- Knowledgeable of current QA inspection forms and systems to reply to buyers;
- Pursue continued understanding of new product specifications, CFIA, USDA and customer guide lines;
- Assist with banana ripening program.

Requirements

- Must have 2+ years direct produce knowledge;
- Preferred knowledge of CFIA, USDA and PACA standards;
- Preferred knowledge of proper use of produce inspection equipment (penetrometer, refractometer);
- Preferred experience using Microsoft Office suite of programs as well as experience working in ERP systems and tablets;
- Flexibility to work early mornings and weekend shifts;
- Excellent written & verbal communication skills;
- Self-starter with strong interpersonal and teamwork skills required;
- Strong organizational skills and attention to detail;
- Experience in an HACCP environment an asset;
- Ability to lift 50 lbs. and work in a cold environment.

Health & Safety Requirements

- Understand requirements of OHSA;
- Familiar with use of (PPE) Personal Protective Equipment;
- Familiar with Occupational Health & Safety.

Education

- High school diploma or GED equivalent;
- College Graduate (BA or BS) preferred;
- Must be able to identify both condition and grade type defects;
- Produce experience mandatory.