



JOB TITLE	Quality Assurance Technician
DEPARTMENT	Quality Assurance
REPORTS TO	COO
LOCATION	Bland, VA
EMPLOYEE TYPE	Full-time

### Wilderness Company

Wilderness Mountain Water Company bottles one of the finest sources of artesian water on earth. Our mission is to honor the natural and sustainable water source by partnering with the best consumer brands in the world to make healthy and innovative beverages.

Our culture is one based on **Quality & Safety**. We are a good place to work and we prioritize quality training programs, employee health and happiness, and, above all, safety.

Wilderness Mountain Water Company's leadership team has a long history of building extraordinarily successful consumer brands, products, and – most importantly – teams. We are looking for team members who bring positive energy and professionalism to the job *every day*.

We offer a robust compensation and benefits package as well as career training incentives and bonus opportunities.

### Job Purpose

The Quality Assurance Technician is responsible for ensuring that the products produced by Wilderness achieve the highest quality possible. The Quality Assurance Technician performs required inspections to assure finished products meets Wilderness standards and regulatory requirements. Inspections shall verify the products meet food safety and regulatory requirements using standard operating procedures (SOP's). Results of all inspections shall be documented per company SOP's including immediate reporting and corrective action of deficiencies

## Key Areas of Responsibility

- Monitor, update, and enforce all Quality, Process, and Sanitation SOP's
- Verify, file, organize and review all documents pertinent to sanitation, HACCP, product recall, and quality control and quality assurance
- Ensure the facility is always inspection ready through daily preparation of all documents
- Inspect the production facility daily
- Observe employees during production to ensure that all FDA regulations are met and the HACCP plan is being followed
- Ensure all sanitation and safety guidelines are being met
- Perform lab testing on the product and testing of the facility
- Pull samples for testing at 3rd party laboratory
- Report all non-conformances to the QA Manager
- Help with the tasting process, (before, during and after) to approve that all products are meeting the company criterion
- Review all customer complaints and log into trending database
- Calibrate QA equipment and conduct sample testing
- Other job-related duties as requested

## Qualifications

- Must have exceptional organization and planning skills
- 1-year experience in the Food industry in a QA/QC capacity with working knowledge of HACCP and other food safety requirements such as BRC, SQF, etc.
- Ability to prioritize and complete multiple projects in a timely manner.
- Ability to work independently and effectively with little supervision.
- Expertise in utilizing Microsoft Office: Word, Excel, and PowerPoint
- Proficient in English, both in verbal and written word.
- Ability to maintain confidential company information in the strictest of confidence.
- **Insanely collegial with an A+ attitude – must come to work on your toes!**

**We are an Equal Opportunity Employer. We respect and seek to empower each individual and support the diverse cultures, perspectives, skills and experiences within our workforce.**