

JOB DESCRIPTION

Job Title: Recon Technician

Department: Production - Fermentation

Reports to: Production Supervisor – Fermentation / Fermentation Team Lead

Summary of Position:

This technician is responsible for production and fermentation of culture media. This includes production of culture media and other processing aids; ensuring items produced meet all food safety and quality standards; inoculation and monitoring large-scale fermentation of bacterial cultures; receiving raw ingredients and chemicals; all cleaning and sanitation activities in the warehouse and production areas; and accurate completion of all job-related quality, safety, and production documentation.

Key Responsibilities:

- Adherence to company policy, food safety principles, good manufacturing practices, continuous improvement, and specific job tasks/functions.
- Maintain and document all activities as they relate to food safety & quality systems. Report all food safety concerns to management immediately.
- Responsible for safety as it pertains to daily tasks; forklift operations, PPE, GMPs, etc.
- Ingredients, chemicals, and packaging- Help receive, inspect, organize, clean, inventory, and maintain all warehouse items and spaces. Have working knowledge of each items use, allergen controls, and kosher/halal status. Maintain physical inventory of ingredients using FIFO system.
- Accurate measurement and documentation of all ingredients used for reconstitution of media and production of processing aids. This includes verification of ingredients, lot numbers, and amounts added to each batch.
- Proper operation and handling of production equipment and controls to include tanks, lines, blending equipment, hand tools, forklifts, and pallet jacks.
- Use of the HMI touch screen for plant automation and loading correct recipes for fermentation.
- Ensuring CCPs (critical control points) are achieved for all products– recognize the appropriate parameters and monitor tank and/or autoclave recordings throughout the process.
- Preparation, sterilization, and inventory of all processing aids.
- Accurate and aseptic inoculation of the tanks (with the correct organisms)
- Cleaning and sanitization (CIP/COP/autoclave/manual) of tanks, lines, parts as well as other production equipment, utensils, and tools.
- Master sanitation – ensure general cleanliness of the production/warehouse areas adhering to specific schedules and completing all required paperwork and reports.
- Assist other departments as directed by Supervisor



Job Specifications:

- High School diploma or equivalent
- Able to lift/carry up to 70 pounds repeatedly.
- Good work ethic.
- Able to work with minimal supervision in a team-oriented environment.
- Excellent time management and flexibility.
- Able to multitask and respond with a high sense of urgency
- Able to work in bending/standing position for extended periods of time

