

Job Description

Job Title:	Probiotic Production Technologist		
Reports To:	Operations Manager	Date Issued:	01Jan22
Revision #:	Original	Pay Range:	
Position Type:	Full Time (overtime may be required)	Benefits:	Yes
Status:	Non-Exempt	Travel:	0%
Required Pre-Employment Checks:		Background Check; Drug Screen	
Career Path:	Sr. Technologist>Culture Collection Manager> Operations Manager		

Job Purpose:

- The Operations Technologist is a lead position on the Log10 operations team responsible for activities related to probiotic fermentation & production

Duties and Responsibilities:

- Lead activities related to probiotic fermentation (preparation, sanitation, production, harvesting, freeze-drying, and performing of microbial or chemical analysis), probiotic blending, packaging and shipment, data collection and submission.
- Develop and maintain SOP's, work instructions, documentation and forms for probiotic production programs, policies, and procedures.
- Train Log10 staff in probiotic production procedures.
- Research, develop and implement methods for the improvement of the fermentation process.
- Assist in the development of client services and product development proposals and reports.
- Ensure that equipment in the probiotic production areas is maintained and operating as required and issues that cannot be resolved are reported to facilities maintenance.
- Ensure that worksheets and samples are submitted as required and required checks, inspections, cleaning activities, etc. are conducted per procedure and at the established frequencies as set forth in the Log10 food safety and quality programs.
- Participate in corrective action/preventive action (CAPA) reviews and investigations.
- Evaluate current procedures and make recommendations for improving efficiencies.
- Become proficient with our programs for food safety and quality including good manufacturing practices (GMPs), good laboratory practices (GLP's), International Standards Organization (ISO) practices (22000 or 17025, Safe Quality Food (SQF) and Hazard Analysis Critical Control Points (HACCP) program.
- Other related duties as required

Qualifications:

Minimum Qualifications:

- Education
 - Bachelor's Degree in Food Science, Food Microbiology, Biochemistry, Food Safety or Quality Assurance or a Science Degree that Included Laboratory Curriculum (i.e. Chemistry Lab, Biology lab, etc.)
 - Master's Degree, a plus

- Specialized Knowledge
 - Advanced Computer Skills
 - Proficient in Microsoft Word and Excel
 - Knowledge in Probiotics or Fermentation a plus
- Skills
 - Ability to Follow Written and Verbal Direction and Maintain a Laboratory Notebook
 - Excellent Verbal and Technical Writing Communication Skills
 - Ability to Develop and Update Technical Documents and Reports
 - Ability to Lead a Team of People
- Other Characteristics
 - Attention to Detail
 - Able to Work Independently
 - Able to Make Sound Decisions
 - Positive Attitude and Ability to Work as Part of a Team
- Professional Certification(s)
 - HACCP Certification
 - Preventive Controls Qualified Individual (PCQI) Training
 - SQF Practitioner, a plus
- Experience
 - Minimum 3 years' experience in food production operations, sanitation, personnel safety, quality assurance, food or microbiology laboratory, facilities maintenance, or food processing maintenance
 - 1-year supervisory experience, a plus

Working Conditions:

- Temperature Controlled Facility Environment
- Exterior Facility Environment

Physical Requirements:

- Ability to Stand for Extended Periods of Time
- Ability to Lift 50lbs
- Ability to Crouch, Crawl, etc. to Evaluate or Conduct Repairs on Equipment

Department & Absence Provisions:

- Operations (may assist in other departments as needed)
- Absence Provisions:
 - 1⁰ – Operations Technicians I or II
 - 2⁰ – Operations Manager

Direct Reports:

- N/A

Created By:	Michele L. Shewmaker	Date:	11Apr18
Revised By:	Michele L. Shewmaker	Rev. #:	1
Approved By:	Siobhan Reilly	Date:	01Jan22