



Crofters Food Ltd.
470 Oastler Park Drive, Seguin, ON P2A 2W8

Crofters is growing and we are seeking an energetic, reliable & flexible team player to join our Team. Here's your chance to join a highly skilled team of professionals at one of North America's pioneering brands in the organic food movement! Crofters Food Ltd, known in the grocery aisles as Crofters Organic Fruit Spreads, is the leading manufacturer of organic jams, jellies and fruit spreads in North America. Headquartered in picturesque Parry Sound, Ontario, about two hours north of Toronto, we manufacture a vast array of fruit-based spreads sold in stores across Canada, the United States, and select international markets. From the way we source our fruit, to the way we carefully manufacture our products using forward-thinking sustainable processing techniques, to our innovative, health-conscious formulations, every aspect of our operations receives the care and attention they deserve. A small but mighty team, with the support of a US based private equity firm, join us as we look to aggressively scale our business on our mission to become one of the leading organic food brands in North America.

Position Overview: Heating and Cooling Technician

The **HVAC HEATING/COOLING TECHNICIAN** is responsible for installing, maintaining, and repairing heating, ventilation, air conditioning (HVAC), and refrigeration systems within food processing facilities, storage warehouses, distribution centers, and other related environments. This role is crucial to ensuring proper climate control and temperature maintenance to preserve the quality and safety of food products.

You will work in coordination with the Maintenance Manager, Maintenance Coordinator, other Maintenance Specialists, and in conjunction with the Quality Control and Food Safety Managers.

The duties and responsibilities of **HVAC HEATING/COOLING TECHNICIAN** will be as follows:

General Responsibilities:

1. Follow all Standard Operating Procedures (SOPs) related to the startup, operation, and regular maintenance of all systems and equipment with your purview.
2. Be familiar with and have regard for HACCP, GMP (Good Manufacturing Practices), Food Safety, Food Security, Organic Certification, Standard Operating Procedures and all other applicable regulatory and company programs and policies.
3. Adhere to safety guidelines and protocols when working with refrigerants, electrical systems, and mechanical components. Ensure that all work is conducted in accordance with relevant industry standards and regulations.
4. Ensure that all equipment is maintained in accordance with the Food Safety Preventative Maintenance Plan and all service manuals.

5. Execute scheduled preventive maintenance tasks, such as cleaning coils, changing filters, and lubricating moving parts to prevent equipment breakdowns and ensure consistent performance.
6. Perform scheduled checks, reviews, and maintenance of all equipment, and systems within your purview. Complete and maintain daily, weekly, and monthly maintenance records.
7. Maintain accurate records of maintenance tasks, repairs, parts used, and any observations or measurements. Input data into MaintainX computerized maintenance management systems (CMMS).
8. Perform routine inspections, maintenance, and repairs on a diverse range of industrial food heating and cooling equipment, including boilers, pumps, motors, air units, plumbing, exhaust fans, and refrigeration systems.
9. Diagnose and troubleshoot malfunctions in heating, HVAC, and refrigeration systems. Repair or replace faulty components, such as compressors, motors, fans, and electrical connections.
10. Respond to emergency repair requests to minimize downtime and prevent raw material spoilage.
11. Work collaboratively with other maintenance technicians, engineers, and production staff to diagnose complex issues, share knowledge, and contribute to continuous improvement efforts.
12. Work with all employees to ensure compliance with applicable health and safety regulations through identifying risks and ensuring that corrective actions are implemented.
13. Identify possible improvement initiatives to reduce operational costs or improve production efficiency.
14. Communicate regularly with Maintenance Manager and Maintenance Coordinator about any developing potential problems and advise of appropriate steps to resolve the issue.
15. Receptive to a flexible work style and willingly assist with other functions where needed. Hours may vary, from time to time, according to production requirements, maintenance work, and repairs. This position may periodically require you to start work prior to the day's production or continue after production finishes. You must be willing to work on weekends and holidays to perform maintenance tasks which cannot be completed during normal production hours.
16. Other duties may be assigned to the Employee as required.

Required experience and skills:

- High school diploma or equivalent.
- At least 5 years of work experience as an industrial refrigeration/HVAC.
- Needs to supply their own tools.
- Red seal certificate is preferred.
- Must provide own transportation to and from work.

Job type: Full-time, Permanent, on-site (not remote)

Benefits: Basic Benefit Plan including Health and Medical, Vision Care, Dental, Wellness & Preventative Services. RSP and Bonus Program.

Rate of Pay: **\$35.00 per hour**

Please submit your resume to **hr@croftersorganic.com** indicating your experience and interests. Crofter's Food Ltd. welcomes and encourages applications from people with disabilities.

Accommodations are available on request for candidates taking part in all aspects of the selection process.