



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: Sanitation Technician – Midnight Shift

The **Sanitation Technician** is responsible for maintaining the cleanliness and sanitary conditions of the facility, equipment, tools, and exterior grounds to meet or exceed food safety and regulatory standards. This position plays a key role in ensuring compliance with SQF certification, GMPs, HACCP, and other health and safety guidelines while supporting production operations in an organic-certified environment.

This position reports directly to the **Quality Assurance Manager** and includes the following duties and responsibilities:

1. Follow all GMPs, HACCP protocols, and Health & Safety policies outlined by Crofters Organic.
2. Support the implementation, maintenance, and continuous improvement of the sanitation program in alignment with SQF certification requirements.
3. Assist in developing, documenting, training, and improving sanitation procedures.
4. Identify and implement new methods, processes, and technologies to enhance sanitation efficiency and effectiveness.
5. Perform thorough overnight cleaning and sanitation of all equipment, production areas, and common spaces to ensure the facility is ready for safe and compliant operation the following day.
6. Conduct cleaning of all plant areas, including all production areas (Batching, Filling, Packaging and Labeling, Preconcentrate, lunchrooms, washrooms, and other common spaces, as required).

7. Perform cleaning of facility equipment, infrastructure, and grounds, including Periodic Equipment Cleaning (PEC), Periodic Infrastructure Cleaning (PIC) and exterior grounds maintenance.
8. Ensure equipment is cleaned, disassembled, and reassembled according to SSOPs (Sanitation Standard Operating Procedures).
9. Perform calibration and basic maintenance of cleaning and production equipment to ensure operational efficiency and compliance with standards.
10. Identify and address sanitation non-compliances proactively and effectively.
11. Coach and train Production operators on proper equipment cleaning techniques.
12. Collaborate with other departments and management to address sanitation issues and recommend improvements in equipment, layout, or workflows.
13. Participate in safety meetings, hazard assessments, and training sessions to maintain a safe work environment.
14. Maintain accurate, thorough, and up-to-date sanitation records to meet regulatory and audit requirements.
15. Ensure timely completion of short-term and long-term sanitation goals and action plans.
16. Work with a variety of cleaning chemicals and ensure proper use of personal protective equipment (PPE) to guarantee safety and compliance.
17. **Chemical Handling:** Perform chemical testing to determine detergent concentrations and ensure proper use of cleaning agents
18. Monitor and maintain cleaning chemical inventory, ensuring proper storage and reporting inventory levels to the Quality Sanitation Lead.
19. Perform pre-operational inspections in production to ensure equipment is functioning properly and meets regulatory requirements.
20. Dispose of waste and clean waste storage areas according to facility sanitation procedures and regulatory requirements.
21. Ensure all areas are thoroughly cleaned and sanitized before production begins the following day to maintain compliance with food safety and hygiene standards.
22. **Documentation:** Maintain records of cleaning activities and ensure compliance with Good Manufacturing Practices (GMP) and Food Safety standards
23. Perform other duties as assigned by management.

Experience, Qualifications, and Educational Requirements:

- 3+ years' direct experience in food plant sanitation activities an asset
- Ability to excel in a fast-paced environment where attention to detail and effective multi-tasking is essential.

- Must have a sense of urgency and drive for continuous improvement, problem solving, and root cause analysis.
- Able to develop work instructions and documentation.
- Good oral and written communication skills.
- Excellent trouble shooting skills and strong mechanical aptitude.
- Experience with Microsoft Office (Word, Excel, PowerPoint).
- This role is required to be 100% onsite
- Core night shift hours are 10:00pm – 6:30am. Hours may vary depending on business demand

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

Rate of Pay: \$23.00 per hour + \$3.00 per hour shift premium.

SHIFT: 10:00 pm – 6:30 am (Monday to Friday)

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

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.