



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:**

As the **Controls and Automation Technician** (FSQR), you will be responsible for the integrity, design, and management of the Food Safety, Quality, and Regulatory Compliance programs including the Quality Management System and certifications. The role has overall management accountability for the QA department and is responsible for championing the effort to continuously improve the FSQMS as the advocate for Crofters Foods, our consumers, and our customers.

#### **CONTROLS AND AUTOMATION TECHNICIAN POSITION DESCRIPTION**

The **CONTROLS AND AUTOMATION TECHNICIAN** is a professional responsible for designing, implementing, maintaining, and troubleshooting automated control systems used in the food industry. PLCs are digital computers used to control various processes in manufacturing plants, including those related to food production. These technicians ensure that the automated systems function efficiently, safely, and in compliance with industry regulations.

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 **CONTROLS AND AUTOMATION TECHNICIAN** will be as follows:

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. Ensure that the automation systems comply with relevant industry standards, regulations, and safety guidelines.
4. Develop and program PLC logic to control various components of food production lines, such as conveyor belts, kettles, valves, depalletizing, filling equipment, packaging equipment.
5. Execute scheduled preventive maintenance tasks as they are assigned by The Maintenance Manager and Maintenance Coordinator.
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. Write and test PLC programs using programming languages like ladder logic, structured text, or function block diagrams.
9. Respond to emergency repair requests to minimize downtime.
10. Implement safety interlocks and emergency shutdown procedures to prevent accidents and protect workers.
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. Conduct thorough testing of the PLC automation system to identify and resolve issues related to programing, communication, and hardware.
14. Keep up with the latest advancements in PLC technology and automation trends in the food industry.
15. Perform routine maintenance tasks on PLC systems to ensure their continuous operation. Upgrade or modify existing PLC programs to accommodate process changes or improve efficiency.
16. Communicate regularly with Maintenance Manager and Maintenance Coordinator about any developing potential problems and advise of appropriate steps to resolve the issue.
17. 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.

18. Other duties as may be assigned to the Employee as required.

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

**Rate of Pay:** \$35.00 - \$60.95 per hour + \$3.00 per hour shift premium

**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](mailto: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.