**Job Opportunity at Keohane Seafoods**

At Keohane Seafoods, our mission is to provide, consistent, high-quality seafood year-round. We create the products our customers ask for and make it easy with convenient formats that are easy to prepare. Our products honour the best the ocean has to offer and deliver the topmost value to our customers.

**Position:** Quality Controller Technician   
**Job Type:** Full-time, Permanent

**Job Summary**

Join our team and be part of a dynamic production environment where quality and efficiency are our top priorities.

**Key Responsibilities:**

* **Pre-Operational Inspections:** Conduct inspections of all production lines before operations begin.
* **Product Evaluations:** Perform sensory evaluations and quality checks on seafood products.
* **Equipment Calibration:** Calibrate scales, and thermometers daily.
* **Temperature Monitoring:** Conduct regular temperature checks to ensure product safety.
* **GMP Enforcement:** Enforce Good Manufacturing Practices (GMPs) within the plant.
* **Food Safety Monitoring:** Address any food safety and quality concerns promptly.
* **Record Keeping:** Maintain and file all HACCP-related paperwork.
* **Sample Analysis:** Obtain and analyze product samples to ensure they meet specifications.
* **Compliance:** Ensure compliance with all food safety regulations and company protocols.

**Required Skills/Abilities:**

* Strong organizational skills and attention to detail.
* Excellent verbal and written communication skills.
* Ability to work in a dynamic team environment.
* Proficiency in using computers and related software.
* HACCP certification (preferred but not required).

**Education and Experience:**

* Level 6/7 preferred.
* Experience in manufacturing, preferably with a food safety background.

**Physical Requirements:**

* Ability to lift 20-30KGs.

**Other Information**

* Work Location: Bantry