

**About Us:**

BCFoods Inc is a global leader in the industrial food ingredient industry. With an extensive product line of over 500 items sourced from around the world, we operate manufacturing facilities and have supply partners in multiple countries, including China, Germany, and Peru. Our commitment to integrity, ethical values, and excellence drives us to deliver the best in the industry. Visit our website at www.bcfoods.com to learn more about us.

Schedule *Monday- Thursday 7:00am to 5:30pm*
(Occasional; Friday shifts may be required but not mandatory)

Position: Quality Control Technician

Location: 485 W Crossroads Parkway Suite B, Bolingbrook, IL 60440

Type: Full-time

Salary: From \$20.00 per hour

Overview:

As a Quality Control Technician at BCFoods Inc, you will play a crucial role in maintaining the highest standards of product quality and safety. Your dedication to integrity, accuracy, and attention to detail will contribute to our ongoing success. Working closely with our production and quality assurance teams, you will be responsible for performing hourly QC checks, monitoring equipment, reporting findings, coordinating testing, and contributing to the overall quality control process.

Key Responsibilities:

- Conduct hourly QC checks on production processes.
- Monitor QC equipment and accurately record results in the system.
- Collaborate with the Corporate Quality Assurance Manager to report findings and implement corrective actions.
- Receive samples and coordinate testing against specifications.
- Prepare composite samples for microbiological testing.
- Complete lab request forms and deliver samples to the lab.
- Establish product or process standards within the QC department when required.
- Enter testing data into the QC release system accurately.
- Collaborate with the Production Supervisor to ensure correct specifications are in the system.
- Assist in training new QC employees.
- Inspect pest control devices and promptly report findings to the QA Manager and pest control company.
- Perform basic QC tests using equipment and document results.
- Support the QA manager during customer audits.
- Conduct self-audits of processing and warehousing locations.
- Collaborate with the Corporate Quality Assurance Manager on quality-related issues and reports.

Qualifications and Experience:

- Demonstrated integrity, accuracy, attention to detail, and a strong sense of ownership.
- Minimum of 6 months' experience in a QC food processing environment.
- Proficiency in Microsoft Word, Excel, and Outlook.
- Familiarity with ASTA and AOAC testing methods is a plus.



- Ability to lift up to 55 lbs. regularly.
- Capability to manage tasks independently.
- Strong communication skills to address QA/QC-related concerns with other departments.
- Bilingual proficiency (Spanish) is an advantage.
- Knowledge of HACCP principles are a plus.

Benefits:

- 401(k) plan with matching
- Dental insurance
- Employee assistance program
- Flexible spending account
- Health insurance
- Life insurance
- Paid time off
- Referral program
- Retirement plan
- Vision insurance
- Bonus pay opportunities.

Application:

If you are ready to contribute your skills and experience to a dynamic team dedicated to growth and quality, please send your resume to gabriela.garcia@bcfoods.com. We look forward to welcoming you to the BCFoods Inc family.

Note: This position requires in-person work at our Bolingbrook, IL facility.
Join BCFoods Inc and be part of our journey towards excellence!

BCFoods Inc is an equal opportunity employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, or protected veteran status.