



For more than a century, Alessi Bakeries has been making its mark in the baking industry. The family owned bakery and manufacturing facility, now in its fourth-generation, are collaboratively operated, giving father and son a unique opportunity to keep a close eye on industry trends and maximize efficiencies.

Product customization and recipe development have become a significant part of our business, serving customers ranging from small individual businesses to national retail chains and foodservice companies. With 100,000 square feet of controlled temperature areas, we're able to support customers in production, packing, storage and shipping.

We are looking to fill our **Quality Control Technician** and **R&D Product Coordinator** positions. Both positions are located at 5202 Eagle Trail Dr, Tampa, FL 33634. If you are interested and meet the qualifications, please email your resume to hr@alessibakeries.com.

Quality Control Technician

The Quality Control Technician is responsible for ensuring the quality, food safety and esthetics of the product. The QC technicians follow through on set procedures and ensure adherence to good manufacturing practices (GMP), food safety, Safe Quality Food (SQF) standards and product quality standards.

Essential Duties and Responsibilities (Other duties may be assigned)

- Monitor and verify the critical control points (CCP) and preventive control points
- Monitor product food safety and quality throughout the manufacturing process
- Perform sanitation verification and allergen testing on equipment and other areas required
- Record, file and maintain all relevant record logs and documentation for QMS and SQF
- Ensure the correct recipe guidelines for products are met during processing
- Ensure employees are following all Food Safety and GMP practices
- Collect product samples for Product Development and lab retains
- Perform Quality and Sanitary inspections as required on Products, Equipment and Machinery
- Adhere to all safety requirements
- Adhere to and enforce regulatory and compliance requirements

Qualifications:

- High School Diploma
- 2+ years of experience in Food manufacturing facility, (experience in a bakery production processes and bakery equipment would be a plus)
- Detailed oriented
- Self-motivated
- Ability to understand and follow safety procedures
- Exceptional verbal, written and presentation skills
- Intermediate knowledge of Microsoft Office and Outlook
- Must be able to work flexible hours
- Bilingual preferred but not required

R&D Product Coordinator

Prepares comprehensive action plans including resources, timeframes and budgets. The R&D Project Coordinator will coordinate schedules, maintaining project documentation, monitoring project plans and ensuring the project deadlines are met. Will maintain the records for the SQF system and help enforce Food Safety and Regulatory compliance in the plant.

Essential Duties and Responsibilities (Other duties may be assigned)

- Create and update labels ensuring regulatory compliance
- Complete spec sheets to include box dimensions, changes, verification and tracking
- Track, update and review recipes
- Track cost, recipes, packaging, specs, new ingredients, shelf life, UPC, nutrition facts, kosher and label on all products
- Oversee sample program ensuring timelines are met in regards to production, packaging, shipping, quality checks and R&D items
- Maintain the shelf life, item numbers, kosher database, ING database, customer complaints, holds and peanut butter COA's
- Record, file and maintain all relevant record logs/registers/forms and documentation for SQF and QMS
- Help with Weekly calibrations of Thermometers
- Check and verify correctness of labels for the daily production use
- Enter daily ATP Swab Test results for trending
- Conduct Allergen verification tests for cleanliness of equipment and as per allergen program
- Review daily documents
- Adhere to all safety requirements
- Adhere to and enforce regulatory and compliance requirements

Qualifications:

- High School Diploma
- 5+ years of experience in bakery production processes and bakery equipment
- Detailed oriented
- Ability to understand and follow safety procedures
- Exceptional verbal, written and presentation skills
- Intermediate knowledge of Microsoft Office and Outlook
- Must be able to work flexible hours
- Bilingual preferred but not required