



Job Description

Revision	01	Approved By	M. Slater
Revision Date	12/03/2026	Approval Signature	

JOB DETAILS

Employee Name		Job Title	Quality Control Technologist
Report To	Quality Assurance Manager	Department	Quality
Job Purpose	<p>Oversee and perform in-process quality control checks throughout the production process to ensure compliance with product specifications, regulatory requirements, and internal quality standards.</p> <p>This role is critical in supporting the Quality Assurance Manager in maintaining the company's documented information as per the Food Safety and Quality Management System and ensuring the production of high-quality, safe beverage products.</p>		
Direct Reports	None		
Acknowledgement	_____	_____	_____
	Employee Name	Employee Signature	Date
	_____	_____	_____
	Management Name	Management Signature	Date



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JOB DELIVERABLES

Performance Area	Objectives	Actions
In-Process Quality Control:	<p>Ensure all results are accurately recorded in designated systems and logs in accordance with the Tiny Keg Way</p> <p>Review in-process quality data and ensure timely escalation of any out-of-specification results to the Production Supervisor and QA Manager & team</p> <p>Provide guidance to production teams on quality standards and corrective actions to maintain process control.</p>	<ul style="list-style-type: none"> Conduct regular verification of in-process checks on the production line, including but not limited to. <ul style="list-style-type: none"> Brix (sugar content) and pH measurements. CO2 levels and dissolved oxygen (DO) Fill levels and net contents. Seam integrity and can/closure inspections. Alcohol analysis: measure alcohol content using AlcoLyze Visual inspection for foreign matter, packaging defects, and label accuracy. Incoming raw material inspections Conduct planned job observations and training to ensure SOP compliance and competence
Finished Product Testing:	<p>Lead and execute comprehensive quality testing on finished products to verify compliance with product specifications and food safety standards</p>	<ul style="list-style-type: none"> Perform comprehensive quality checks on finished beverage products Sensory evaluation (taste, aroma, appearance). Conduct microbiological sampling and testing for key indicators (e.g., yeast, mold, bacteria) as per established protocols. Verify product coding and packaging integrity.
Non-product environmental testing.	<p>Ensure the production environment and laboratory operations meet hygiene, safety, and quality standards.</p>	<ul style="list-style-type: none"> Perform environmental testing to verify sanitation effectiveness and identify potential contamination risks.



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Documentation & Reporting:	Manage and maintain accurate quality documentation while analysing data to support continuous improvement and risk management.	<ul style="list-style-type: none"> • Meticulously record all quality data, test results, and observations, maintaining accurate and accessible documentation for compliance and analysis.. • Perform trend analysis to identify emerging trends, patterns, and potential risks, ensuring that management is informed and appropriate actions can be taken.
Food Safety & GMP Adherence:	Promote and enforce strict adherence to food safety regulations and quality standards across operations.	<ul style="list-style-type: none"> • Maintain and verify laboratory equipment (e.g., pH meters, refractometers, CO2 meters, spectrophotometers) • Maintain a clean, safe, and well-organized laboratory workspace in compliance with laboratory best practices. • Adhere strictly to Good Manufacturing Practices (GMPs), HACCP principles, and company food safety policies at all times. • Report any food safety concerns or deviations to the QA Manager. • Support internal audits, external audits, and regulatory inspections by providing required documentation and technical support
Problem Solving & Continuous Improvement:	Support operational excellence through proactive quality management and process improvement.	<ul style="list-style-type: none"> • Assist in investigating quality deviations and customer complaints, identifying root causes and recommending corrective actions. • Work cross-functionally with production teams to resolve quality issues. • Contribute to continuous improvement initiatives aimed at improving product quality, production efficiency, and compliance.

- Embrace and practice the Tiny Keg values of Trust, Learning, Flexibility and Partnerships.