Company Microbiologist

- Full time
- Permanent role
- Competitive salary
- Benefits package





This is an excellent opportunity to join one of the fastest growing companies in the industry. Based at our head office in Somerset, this role will be responsible for the quality management of the onsite ISO17025:2005 accredited laboratory and ensuring the on-site laboratory meets with the requirements of ISO 17025:2017 (UKAS) Accreditation.

Main responsibilities include:

- Provide food and feed safety advice to the company when necessary, along with raw material and product testing advice to colleagues.
- Responsible for ensuring the laboratory quality management system is followed at all times.
- Assist the QC Manager with training of laboratory personnel ensuring that staff are properly trained and that all work undertaken is compliant with relevant quality and regulatory standards.
- Ensure that, where necessary, all laboratory equipment is qualified and/or validated in line with the Company's Validation Master Plan.
- Provide technical support for external and internal queries, including results and anomaly reporting.
- Write, review and control all laboratory documentation as required. Ensure laboratory methods are approved, controlled, current, robust and fit for purpose, including method development where required.
- Assisting with customer visits, external and internal audits including conference calls and potential visits with customer lab managers where required.
- Ensuring continuous improvement via internal audits and regular meetings such as QA, Complaints review, HACCP etc.
- Input into product dossier or technical enquiries in support of the Regulatory and Technical Department.

Qualifications considered necessary for the Role:

- Degree in science related subject preferable. 2 years relevant experience in the Food / Pharmaceutical Industry essential.
- 2 years relevant experience in an ISO17025, or similar, accredited Laboratory. Either in a Management or Laboratory Quality Management role.
- External auditing, Food Safety and HACCP Qualification at Level 3 or above are desirable but not essential as training can be given.

Full job specification can be provided upon request.

Your contribution will be rewarded with a highly competitive salary and a range of benefits including pension scheme, healthcare and 28 days annual leave.

To apply for this unique opportunity, please send your CV plus a covering letter giving details of your current salary to: Claire Rowswell, HR Manager – recruitment@protexin.com



