The **QC Inspector** Inspects the product coming into the facility, in the facility and outgoing orders for quality and condition.

**Responsibilities Include:**

* Download temp recorders from shipments.
* Photograph the deficiencies of any incoming shipment.
* Coordinate and assign lots for any transfer request from procurement.
* Ensure ongoing shipments are tagged properly when they need to be tagged with any specific instructions/labels.
* Responsible for investigate/correct discrepancies/issues related to inventory/orders.
* Maintain records/documents for future investigations regarding inventory.

**Requirements for the Role:**

* Knowledge of general fresh produce quality.
* Current forklift experience.
* Demonstrated ability to exercise sound judgment in making recommendations and decisions within scope of responsibility.
* Must be able to work in a refrigerated environment from 34º F to 55º F depending on the cooler.
* Must be able to lift a minimum of 50 lbs., ability to stand for prolonged periods, lift, bend, twist, squat, reach and grasp.