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## Quality Control (QC) Manager

**Required Education:** BS or MS degree in Bacteriology, Microbiology, Molecular Biology, Food Science, or other related field.

**Required Experience:** 7+ years

**Base Pay:** N/A

**Required Travel:** Negligible

**Location:** US-WI-Franklin

**Employee Type:** Full-Time or Contract to Hire

**Manages Others:** 1-3 employees

**Reports To:** Sr. Regulatory & Quality Manager

**Industry:** Microbiology, Biotechnology, QA/QC

### Company Description

Microbial Discovery Group is an R&D driven microbial cultivation and fermentation company. MDG provides bioaugmentation products and solutions for a multitude of industries. MDG excels in new product innovation, customer focused manufacturing and technical support expertise.

### Job Description

This position contributes to the success of Microbial Discovery Group by ensuring the overall quality of Bacillus cultures and finished products in accordance with Company's Standards so as to uphold brand integrity. This is achieved by managing quality control systems designed to ensure continuous production consistent with established standards, internal standards, customer specifications, legislative requirements and production goals.

## Primary Job Responsibilities

- Oversees and maintains the Change Control Program
  - Works with other departments to implement procedure changes, based on predetermined specifications, involving the processes, raw materials and finished goods to remedy the cause of any non-compliance as quickly as possible
- Test and inspect product, ingredients, and materials used at all stages of production for conformance to company and customer standards
- Perform ongoing evaluation of audit criteria vs. internal systems to ensure all affected staff understand the process and requirements
- Routine verifications and inspections include process tasks, formulations, and equipment verification checks, follows up with any non-conformances
- Utilize technical knowledge to prevent and identify the root cause of process or product failures
- Balance and achieve positive results in the areas of food safety, safety, quality, and productivity

## Additional Job Responsibilities

- Serves as member on HACCP/Food Safety team or Internal Audit team
- Assists in third-party and customer audit activities

## Safety Requirements

- Adhere to manufacturing safety manual when auditing facilities
- Follow consistently all company safety procedures and safety regulations



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## Minimum Job Qualification Requirements:

### Education/Training

- BS or MS degree in Bacteriology, Microbiology, Molecular biology, food science or other related field
- Ideally 7 years' experience, preferably working in a food safety or quality system (i.e. ISO9001, ISO 17025, SQF, HACCP)
- Minimum of 2 years' experience as a quality control microbiologist
- Supervisory experience of 3 years

### Specialized Job/Technical Knowledge:

- Knowledge of HACCP and cGMPs
- Knowledge of quality issues/concerns in the food industry (past, present, & future)
- Experience with upkeep and auditing of a Quality Management System
- A high level of technical expertise, ownership and practical knowledge Quality Assurance requirements
- Ability to create, revise and interpret technical documents such as quality specifications, regulatory rules, operating and maintenance instructions, and procedure manuals

### Physical Requirements

- Ability to lift 50 lbs. or more pounds

## Minimum Job Qualification Requirements—Continued

### Non-Technical Skills and Abilities

- Excellent interpersonal and communication skills
- Takes initiative to identify and respond to critical situations
- Strong oral and written language skills
- Strong decision making and problem solving skills
- Strong conflict resolution skills
- Ability to adapt and learn in a changing work environment
- Ability to manage multiple priorities
- Strong attention to detail
- Ability to work in a team environment
- Demonstrated strong problem-solving and analytical skills
- Ability to uphold regulatory, company, and customer standards

### Typical Work Environment

- Work is conducted in a temperature-controlled office or lab environment and the production floor
- Exposed to a variety of environmental conditions in the fermentation and blending facilities including dusty conditions
- Able to safely climb steep stairs to access fermenter mezzanines
- Required traveling 3-5% with occasional overnight stays to suppliers, service providers and meetings



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## How to Apply

- Begin the process by submitting your resume [HERE](#).
- You must also complete a Culture Index Survey [HERE](#) in order to be considered for the position. Your application will not be reviewed without the completion of the survey.

## Additional Resources

For more information about MDG and the type of work required, check out the following resources:

- [MDG Facility Tour](#)
- [Custom Fermentation](#)

For additional information, please contact us at:

[info@mdgbio.com](mailto:info@mdgbio.com)