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Quality Control Lab Manager

Required Experience: 5+ years

Base Pay: N/A

Employee Type: Full-Time

Manages Others: 1-3

Reports To: Sr. Regulatory & Quality Manager

Location: US-WI-Franklin

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

Position contributes to the success of Microbial Discovery Group by ensuring the overall quality of products in accordance with Company Standards so as to uphold brand integrity. The position is responsible for management of QC Laboratory operations including supervision of staff and processes, ensuring product quality, cost efficiencies, and customer satisfaction. Position performs certain administrative functions as directed by the Senior Regulatory and Quality Manager. Position represents the Laboratory in the absence of the Senior Manager.

This is a Microbiology manager position. Must have a minimum of 5 years of Microbiology experience. Prior management experience is preferred.



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Primary Job Duties/Responsibilities:

- Manages/directs work responsibilities QC Microbiologists as well as prioritize projects and resources to maintain quality and efficiency.
- Review and oversee data and data entries for technical quality and compliance to protocols, methods, and SOPs.
- Authorize retests of production samples based on quality control concerns.
- Periodically review and visually audit staff to ensure compliance with methods.
- Authority to approve laboratory supply orders and invoices related to supplies, shipping, and contract services.
- Ensure that all SOP are in place and up to date in collaboration with the Quality Manager.
- Ensure that all required equipment is in place and properly functioning.
- Review and oversee inspection of incoming ingredients for conformance to company standards.

Supervisory Responsibilities

- Directly supervises employees.
- Providing leadership and support to multiple employees in a positive and encouraging manner to motivate the team with drive, energy and enthusiasm.
- Responsibilities includes interviewing, hiring, training and mentoring employees; evaluate performance of assigned personnel, monitor performance action plans for employees, improve operational efficiencies by focusing on customer service and maximizing production and profit; will direct work flow; maintain harmony in the workplace and professional business demeanor at all times.



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Additional Job Duties/Responsibilities:

- Assist Senior Management in strategic planning, budgeting, and new capabilities development, makes recommendations on process improvement and fosters a GMP culture.
- Utilize technical knowledge to help identify the root cause of process or product failures in non-conformances related to fermentation, blending, and packaging operations.
- Maintain a high degree of technical competence by reading scientific journals, attending professional workshops, and being aware of food and feed industry issues and trends.
- Oversees and maintains the Change Control Program.
- Other duties as assigned.

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 customers and meetings.

Minimum Job Qualification Requirements

Education/Training

- BS degree in Bacteriology, Microbiology, or Molecular biology preferred
- Minimum of 5 years' experience, preferably working in a food facility
- Minimum of 2 years' experience as a quality control microbiologist
- Minimum of 2 years' supervisory experience



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Minimum Job Qualification Requirements—Continued:

Specialized Job/Technical Knowledge

- Knowledge of cGMPs.
- A high level of technical expertise, ownership and practical knowledge of food safety requirements.
- Ability to create, revise and interpret technical documents such as quality specifications, operating and maintenance instructions, and procedure manuals.

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.

Physical Requirements

- Ability to lift or move 50 lbs. or more on occasion.



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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:

- [Under the Microscope: QC Microbiologist](#)
- [Under the Microscope: Regulatory Microbiologist](#)
- [MDG Facility Tour](#)

For additional information, please contact us at:

info@mdgbio.com