The National Food Lab, a premier laboratory consulting firm, is expanding its Process Research and Microbiology Department and has an opening for a Microbiologist I.

SUMMARY: Under the supervision of the Segment Leader – Food Safety, Microbiologist I assists in managing the day-to-day operation of the business, and designs and leads routine to moderately complex projects in the Food Safety Market Segment, which result in total customer and supervisor satisfaction and meet or exceed project economic performance criteria.

PRIMARY ACCOUNTABILITIES, AUTHORITIES AND RESPONSIBILITIES:

Microbiologist I, Food Safety, is responsible for performing routine and non-routine tasks under general supervisory direction.

Essential Duties and Responsibilities include the following. Other duties may be assigned.

- Assist project leader in day-to-day contact with clients in assigned segment
- Design and execute routine to moderately complex Food Safety projects
- Ensure that projects are conducted to meet division’s quality standards
- Produce reliable results on time
- Maintain instruments and equipment so that they are continuously in good working order
- Maintain a safe and clean laboratory environment
- Maintains laboratory and experimental records
- Follow appropriate SOPs, SMs, and protocol
- Generate, maintain and calibrate spore crops
- Analyze test samples for the presence, number and characterization of microorganisms
- Assist in research projects in other PR&M market segments as needed
- Assist in preparation of SOP’s and SM’s as required
- Prepare test materials for laboratory work.
- Conduct thermobacteriology tests (TDT’s), challenge and validation studies.
- Conducts experiments and studies involving Clostridium botulinum
- Conduct mouse bioassays for botulinum toxin
- Work as a team with all staff to accomplish position and business objectives
- Travel as required

*A complete job description may be obtained from the NFL Human Resources Department.*
ISO 17025 MANAGEMENT SYSTEM AUTHORITIES AND RESPONSIBILITIES:

- Has the responsibility and authority to identify departures from the management system or from the procedures for performing tests, and to initiate actions to prevent or minimize such departures
- Has the responsibility and authority to identify and halt non-conforming work in their scope of work
- Has the authority to operate instruments, equipment and perform tests when documented as qualified in training records

QUALIFICATION REQUIREMENTS:

To perform this job successfully, an individual must be able to perform each essential duty exceptionally. This position requires that the individual has the knowledge and experience base that would allow them to successfully train others on methods and procedures. Ideal candidate will work closely with the Segment Leader to continuously improve quality of work. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

EDUCATION AND EXPERIENCE:

B.S. in microbiology, biology, food science or related field with 2 – 3 years of experience in food, wastewater or public health microbiology.

LANGUAGE SKILLS:

Ability to: read, analyze, and interpret general business contracts, requests for proposals, technical scientific procedures, or government regulations; communicate effectively in both written and oral form; compose quality written materials; respond to inquiries or complaints from clients; and, effectively present information to clients, potential clients, and other members of staff.

OTHER KNOWLEDGE, SKILLS AND ABILITIES:

Knowledge of: basic microbiology techniques and procedures; SOPs SMs and protocols. Ability to: assemble project team, define the objectives for the project team, perform complex analyses and procedures, maintain and improve professional competency, cooperate with all staff members to maintain an open, professional working environment which is dedicated to providing superior customer service, maintain a safe and orderly work environment, maintain laboratory and experimental record review SOPs and SMs, identify the need for SOPs and SMs for new procedures; and, operate computer and use word-processing, spreadsheet and data gathering software.

APPLY:

Email: recruitingnfl@TheNFL.com
Fax: 925-243-0117

Competitive salary, commensurate with experience. Comprehensive benefits package.

Please include your salary requirements.