

Driven by a love of plants, Pure Sunfarms is one of Canada's largest, single-site, licensed producers of high-quality, greenhouse-grown cannabis based in BC's Fraser Valley (Delta). We are proud to bring together individuals from a wide breadth of industries, backgrounds, and experiences, and promote a culture of belonging where everyone can truly be themselves – in every form of expression that is natural to them. This is our priority and guiding light at Pure Sunfarms, driving our uncompromising approach to quality and success within the Canadian recreational cannabis market. We believe our differences are our strengths, letting us look at cannabis in a whole new light.

Reporting to the Production Primary Manager, the Supervisor role is to supervise production that meets/exceeds requirements in worker safety, regulatory compliance, food quality & safety.

ESSENTIAL FUNCTIONS

- Supervise and manage direct reports (i.e. kettle operators, depositor operator, floater & packaging staff)
- Monitor team productivity and ensure run rates are consistently met
- Meet production targets as outlined on daily/weekly planning schedule, charts, documents, or reports
- Troubleshoot productivity problems and initiate problem solving meetings and workshops to work with cross-functional team to find root causes and implement corrective actions
- Liaise with appropriate PSF department managers (QA, Sales, Supply Chain, Compliance, Analytics)
- Conduct equipment and procedural training (and updates) and ensure signoffs are completed, as required
- Conduct worker safety training and ensure that standards are routinely met
- Ensure sufficient inputs (i.e. batch boxes, thawed Pure Fruit, prepped bulk emulsions, utensils, molds) are available to meet the demands of the production schedule
- Manage departmental standard operating procedures (SOPs)
- Monitor work area to ascertain progress of scheduled work and observe employees to verify conformity with prescribed SOP, work quality, productivity, wastage, worker safety, regulation, and food quality & safety
- Uphold and implement all PSF, regulatory and customer policies /procedures / requirements
- Collaborate with QA, Engineering, and Maintenance to ensure all quality and new product introduction standards are met or exceeded

OTHER DUTIES

We work in a fast pace environment, rolling up our sleeves to build something bigger than ourselves. Other duties may arise from time to time/most of the time and as a team, we look to support each other.

YOUR BRAND, YOUR STORY

We already know you love working with community relations, but we want to know more about your strengths. You're good at the following:

- At least 5 years of experience in a food, beverage, supplements, NHP, nutrition or cosmetic manufacturing environment
- One or more years of experience as a Team Lead or Supervisor preferred
- College Diploma or University Degree in a related field preferred (Food Science, Food Technology, Microbiology)
- Proficient with computers (e.g. MRP/ERP system)
- Authoritative knowledge of and demonstrated ability to implement HACCP, SQF, BRC, SFCR, SOPs, GMPs, and preventative maintenance programs applicable to food production and food safety principles
- Must have the ability to maintain and pass an RCMP criminal record check and obtain security clearance.

At Pure Sunfarms, we are growing our team with the same care we devote to growing our plants. We're proud of the diverse and inclusive culture that we've built and are excited to learn more about your experiences and how you can contribute to Pure Sunfarms and the cannabis industry.

Please send your resume directly to careers@puresunfarms.com