



TARTINE TARTS
L O V I N G P A S T R I E S

TARTINE TARTS – SUMMER INTERN REQUIRED

We are Tartine Tarts, 3rd generation pastry makers creating delicious hand crafted pastry products for the grocery trade industry. Every summer we conduct an annual Food Safe/HACCP audit. In August this year we are also expanding our production facility and need help to configure the work space and create all the documentation for the new work stations etc. We would like to recruit a summer intern to work with our HACCP manager on both of these activities starting mid-June.

Intern required to work with HACCP team in preparation for annual 3rd party audit.

- Perform daily temperature and sanitation spot checks

- Monitor equipment for cleanliness and sanitation

- Review with the HACCP coordinator and file HACCP documentation

- Perform with the HACCP coordinator daily operational checks

- Work with HACCP coordinator to investigate and troubleshoot any quality issues and provide recommendations

- Drive samples to laboratory for testing (using company vehicle)

- Work with HACCP Coordinator to monitor GMPs compliance

- Review product labelling

Work with Project Manager to organize facility expansion.

- Draft production process flow schematics

- Identify potential constraints in optimal efficiencies in production line set up

- Identify leasehold improvement, equipment and small ware requirements

- Draft office configuration including recommendations for lease hold improvements

- Draft test kitchen configuration including recommendations for lease hold improvements



TARTINE TARTS

LOVING PASTRIES

Review current staff room and recommend improvements

Present recommendations to Owners, Production Manager and Production Team

Please reply by email to pintile@tartinetarts.ca. You may also contact us via telephone at: 604-327-8278.

We are located at: 106 358 E Kent Ave S in Vancouver.