



Bluestone Personnel Limited



#JOB-2472965



SILLIS GREEN VEG, Glaslough, Co.

Monaghan, H18 DT80



No of positions : 3



Paid Position



39 hours per week



36605.00 Euro Annually



01/10/2026



29/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : adriana@potentialresources.com



Open your camera app & point here to view this ad online



Quality Control Technician / Quality Controller

Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

Job Description

Sillis Green Veg Ltd is a leading supplier of premium fresh-cut fruits and vegetables to the retail, wholesale, and food service sectors across Ireland. Based in Co. Monaghan, we are committed to the highest standards of food safety and quality. We are seeking a dedicated Quality Control Technician to join our quality assurance team.

The successful candidate will monitor food safety, conduct checks, and maintain BRC/HACCP standards at our fruit & vegetable processing plant in Glaslough, Co. Monaghan, ensuring all products meet company and statutory food safety requirements.

Key responsibilities include:

- Inspect incoming fresh vegetables and raw materials for quality, freshness, appearance, size, colour, weight, temperature, damage, contamination, and other specified quality characteristics; monitor and record temperatures of products, storage areas and other relevant equipment in accordance with company procedures.
- Carry out routine quality checks throughout production, processing, packing, and storage operations, including checks relating to hygiene, cleanliness, food handling and production practices.
- Check finished products against customer specifications, product specifications, and company quality standards; monitor product weights, packaging, labelling, coding, dates and traceability information.
- Maintain BRC and HACCP compliance and continuously update plant logs.
- Accurately record and analyse quality control data, weight checks, and traceability records to support factory efficiency; complete quality control checks, inspection sheets, records and other relevant documentation accurately and promptly.
- Identify and report defective, damaged, contaminated or otherwise non-conforming products; segregate and clearly identify products that do not meet the required quality standards.

Minimum Qualifications & Experience Requirements:

- A relevant qualification in Food Science/Food Technology while not essential, this would be an advantage.
- Minimum of 1-3 years of experience in food technology/quality control.
- Basic knowledge or an understanding of food safety principles (HACCP/BRCGS).
- Strong attention to detail and ability to maintain clear technical documentation.
- Fluent verbal and written English communication skills.
- Ability to work effectively in a dynamic, fast-paced production environment.

Remuneration for this role is €36,605 per annum based on 39 hours per week. If you feel you have the necessary experience, please apply in confidence with your CV to adriana@potentialresources.com

- **Sector:** manufacturing

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** Level 4 (incl Leaving Certificate/ Leaving Certificate Applied/ Leaving Certificate Vocational Programme)

(Desirable)

- **Ability Skills:** Interpersonal Skills, Manual
- **Competency Skills:** Teamwork, Time Management, Working on own Initiative
- **Additional Skills:** Manual Handling