



VACANCY

Inspector Bactoforce Nordic AS

We are looking for an inspector for the food industry in Norway.

Job description:

You will be responsible for performing hygiene inspections of process equipment in the food industry. These will be done independently or as part of a team. The inspections will give an insight for the technical hygienic condition and lifetime of the equipment for our clients. Our clients perform, with our reports in hand, targeted hygienic maintenance, which contributes to safety of their products. Some of our inspection techniques are non-destructive testing (NDT).

From your home you will drive in one of our company vans equipped with inspection equipment, alone or with a colleague, to the client. There you will conduct the inspection(s). From the results of the inspection, you will make a digital report. On site you will also give the client direct advice. You will mainly be working in Norway, but occasionally also in other areas.

Your profile:

- Relevant education in food technology, incl. having a good understanding for production processes / -equipment and microbiology.
- Experience from the food industry, preferably from the dairy sector.
- You have an eye for quality, technique, and safety.
- You are service minded, flexible and customer friendly
- Willingness to work outside Norway

Your primary responsibilities will be:

- Performing inspections primarily in Norway
- Participate in planning / coordination of inspections
- Participate in ongoing business development of our activities

What do we offer you?

- In the position as Inspector in Bactoforce, you will join a team of experienced and motivated people in an expanding company.
- A varied job with a lot of freedom and independency.
- Possibility for participating in different trainings and courses to become certified in IRATA or NDT.

Who are we?

Bactoforce Nordic AS is part of the Danish Bactoforce A/S. With 65 employees and 7 offices all over Europe we work together towards better product safety. Over the last + 25 years we have conducted inspections on tanks, dryers, heat exchangers, pasteurisers and pipes in the food and pharma industry. With our unique and patented inspection methods we localise mechanical defects. To access specific installations, we use rope access techniques (IRATA).

Apply?

Do you recognise yourself in the position above? Are you enthusiastic, flexible, energetic, and searching for a challenging function within an excellent team? Do not hesitate to apply.

For questions about the position, please contact:
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or via email to lars.frydenlund@bactoforce.com
Please forward your application and CV to: info@bactoforce.com