

Brewing and Packaging Technician



Job Posting: February 26, 2026

Tofino Kombucha operates a commercial-scale beverage manufacturing facility producing kombucha for retail distribution across Canada. We are licensed under the CFIA Safe Food for Canadians (SFC) Regulations and operate under a documented Preventive Control Plan (PCP) with annual GMP-HACCP audits.

We are hiring a Brewing and Packaging Technician to support industrial brewing, fermentation, and automated packaging operations. Experience in beverage production, food processing, manufacturing, trades, or mechanical environments is preferred. **We are happy to train the right candidate.**

Our facility includes:

- Large stainless-steel brewing and fermentation tanks
- Controlled fermentation monitoring and validation
- Clean-in-Place (CIP) sanitation systems
- Fully automated canning and packaging line (Pneumatic Scale Angelus CB50F, Full-Height SKA Depalletizer with Mini S-Grip, and DMM Cartoner)
- Full batch documentation and lot traceability (Wherefour Inventory Management Software)

Brewing Operations:

- Assist in large-scale kombucha brewing and fermentation
- Monitor and document critical production metrics (pH, temperature, Brix, pressure, TA)
- Execute and document sanitation and CIP procedures
- Continuous cleaning of the facility and equipment
- Manage raw material receiving and staging

Packaging Operations:

- Operate and monitor commercial canning equipment
- Troubleshoot mechanical or process issues
- Verify fill weights, seam integrity, and carbonation levels
- Maintain packaging records and lot coding accuracy
- Identify opportunities to improve efficiency, yield, and SOPs



This Role Is Ideal For Someone Who:

- Is self-motivated and takes ownership of quality and efficiency
- Strong work ethic and willingness to learn
- Work in a team environment with our head brewer and assistant brewer
- Has experience in manufacturing, brewing, food processing, trades, marine, or mechanical environments
- Is comfortable working with industrial processing equipment
- Understands sanitation discipline and contamination control
- Can follow structured documentation systems precisely
- Is physically capable of lifting 50+ lbs and working on their feet
- This role requires mechanical awareness, consistency, and respect for food safety systems

Start Date: March 2026
Location: Tofino, BC
Work Schedule: Full-Time, Year-round. Monday to Thursday, 7:00 am – 5:30 pm
Holidays: Long weekends off, two-week Christmas closure, plus vacation time as requested
Compensation: \$26-32/hour (based on experience), health benefits plan, and free Kombucha

If you are interested in this position, please send your resume and cover letter to kelsey@tofinokombucha.com. Please note: We do not offer staff housing. We look forward to hearing from you!