



# Food Safety Quality Assurance

Maintain, update and implement National Food Safety and Quality programs. Develop plant specific programs and forms in conjunction with plant leadership. Coordinate, implement and maintain the GFSI Food Safety Standard for USDA & FDA distribution of food products.

## **Duties and Responsibilities**

- Manage the internal quality audit function for CWD and H&S companies and ensure effectiveness of the corrective and preventative action process within the framework of the plant's Quality Management System
- HACCP Coordinator and responsible for coordination of recalls
- Site leader responsible for on-site product risk assessment and risk management plan
- Attend site leadership meetings to report and drive continuous improvement in: sanitation, food safety, quality, and preventative maintenance.
- Enforce production suspension to ensure food safety and quality continuity
- Ensure regulatory compliance with USDA, FDA, State and local authorities and act as division's primary liaison with these agencies
- Develop & implement site specific programs for GMP's, SSOP's, allergen control etc.
- Develop and conduct site specific training programs for employees
- Manage HACCP and SSOP validations and verifications and Preventative Controls
- Manage contracts to 3rd party labs and develop bacteria and quality lab testing as needed / required
- Perform 3rd party audit preparation and supplier audits as necessary
- Ensure sanitation requirements are maintained in all areas of the facility under scope
- Work with management, sales and customers as needed to understand and reduce product returns and complaints and implement appropriate corrective actions
- Manage vendor relationships to ensure food safety and raw material compliance specifications
- Manage labeling compliance with USDA/FDA regulations
- Ensure complete data collection and trending on relevant programs

## **SUPERVISION**

Manage the sanitation activities and/or crew (internal or external)



## **QUALIFICATIONS**

### **Education/Training/Experience:**

- High school graduate or equivalent required, degree or training/certification in Animal Science/Food safety/Veterinary science preferred.
- 2 years of experience with a food safety program preferred
- Experience in a food service processing or distribution environment preferred; experience with perishables helpful
- Experience with Food safety training, sanitation (SSOP & GMP), USDA quality troubleshooting and QA process improving skills preferred
- Experience with a HACCP plan is preferred, formal HACCP training/certification helpful.

### **Knowledge/Skills/Abilities:**

- Excellent organizational skills and ability to prioritize required
- Critical thinking and strong analytical skills.
- Strong written and verbal communication skills.
- HACCP and GFSI
- Strong interpersonal skills required, including the ability to relate and positively influence employees & third parties at all organizational levels

### **Physical Requirements**

- Up to 50% walking in a cold environment
- Up to 50% sitting
- Occasionally up to 50 lbs lifting/pushing pulling

**Travel:** 25% travel to other locations

### **Benefits:**

- Immediate: Eligible for Paid holidays
- 30 days: Discounted product rates
- 60 days: Medical, Dental, Vision and Life insurance eligibility, 2 PTO days
- 1 year: 401k eligibility, 7 PTO days, Short-Term Disability