

Food Quality Assurance Manager



COMPANY BACKGROUND:

<http://fabriquedelices.com>

Fabrique Delices located in Hayward, CA a leader in French charcuterie has an opening for a quality manager. If you like to work in a friendly nonstressful environment with good benefits and competitive compensation, please read on.

FUNCTIONS & RESPONSIBILITIES:

- * Ensure the facility delivers the required standards of food safety according to company's programs and USDA regulatory policies, procedures and practices.
- * Manage facility inspections, traceability, testing, vendor auditing, allergen, and microbial program compliance
- * Work collaboratively across all necessary functions to ensure adherence to established programs and practices
- * Responsibilities include USDA and all quality assurance and food safety audits (records of all reviews and reasons for amending documents, validations and changes to the USDA system shall be maintained
- * Prepare and implementation operations and QA standard operating procedures (SSOP's) that supports company programs and requirements.
- * Ensure key traceability, inspection program management, vendor management and microbial program
- * Be the primary plant contact and communication for customer and supplier for all quality, food safety, and regulatory issues
- * Assist plant manager in purchasing raw materials, negotiate rates, maintain record keeping of supplier documentation and other tasks

EDUCATION & WORK EXPERIENCE:

- * Bachelor's degree (B.A.) in Food Science or related field and 2-5 years' experience in the meat industry and processes; or equivalent combination of education and experience.
- * HACCP certified
- * Knowledge and understanding of food science and meat processing
- * Knowledge of USDA, FSIS, HACCP, and SSOP requirements
- * Working knowledge of quality assurance principles
- * Ability to use software including Microsoft Word, Excel, Outlook
- * Experienced identifying and monitoring allergen programs
- * Familiar with all QA/QC support activities for operations such as but not limited to warehouse, production, maintenance, sanitation, and R&D

* Areas of knowledge must include HACCP, specification adherence to incoming raw materials, ingredient and allergen control, chilling, packaging modified atmosphere characteristics, final box/package configuration and shelf-life labeling

If you feel that you are the one, please email us your resume along with a cover letter including your desired compensation at marc@fabriquedelices.com.