

Quality Assurance Director



POSITION SUMMARY

Ensure that all aspects of the Quality Management Systems are implemented according to customer, regulatory, food safety, and global food safety initiatives. This position is responsible for leading and developing strategies that continuously improve our quality process, This position must be committed to the continual enhancement of the reputation of our products and maintain customer confidence in our products through the development and implementation of written safety, legal, and quality food safety systems, programs, audits and practices.

ESSENTIAL FUNCTIONS

Manage all Food Safety and regulatory compliance programs (HACCP, GMP, Microbiological Control, Pest Control, Sanitation Program Improvement, Recall, Customer Complaints, and Audits, etc. (internal, external, third party, USDA, BRC, animal welfare),

Implement and maintain Quality systems as necessary to meet standards as established by our customers, including process control systems and finished products audits.

Work closely with Plant Management to identify and implement strategies to reduce consumer complaints and improve product Quality; oversee the development of facility Quality/Food Safety goals annually and track/trend results.

Supervise and develop Quality Assurance Staff to support the production process through improved skill and attribute development to provide quality tools and product improvement techniques. Ensure that performance review and job descriptions are clear and updated.

Analyze Quality, Food Safety and consumer complaints and identify areas that need improvement; respond to complaints as required.

Responsible for and acts as plant-based liaison for communicating Food Safety and Food Regulatory communications with USDA.

Ensure that Senior Executives provide adequate resources to support the development, implementation, maintenance and ongoing improvement of the BRC standards (or equivalent GFSI)

Ensure that Senior Executives designate a BRC Quality Management Representative (or Food Safety equivalent) with responsibility and authority to:

Lead the development and implementation of Food Safety Fundamentals and Food Safety Plan

Oversee the development, implementation, review, and maintenance of the BRC standards (or equivalent Food Safety /Food Quality Strategy).

Ensure the integrity of execution, maintenance and sustainability of the BRC standards (or equivalent Food Safety / Food Quality Strategy).

Communicate information (trends, data, needs, non-compliances, internal and external audits, surveys, etc.) to relevant plant personnel to ensure effective implementation and maintenance of the BRC standards (or equivalent Food Safety/Food Quality Strategy).

Establish clear goals/objectives to enhance overall food safety systems.

Participate in industry associations (National Turkey Federation, US Poultry and Egg Association, Virginia Poultry Federation, etc.), regulatory (FSIS webinars, meetings, teleconferences, FSIS notice and Directive feeds, etc.), to keep abreast of technical developments, industry codes of practice and all relevant legislation.

Education

Bachelor's Degree (four-year college or university)

