

POSITION TITLE: Quality Assurance Supervisor

SUMMARY: To ensure the manufacturing processes and facilities of the company meet quality standards with emphasis on product quality, sanitation, productivity, environmental awareness and customer satisfaction

RESPONSIBILITIES & DUTIES:

- Oversees a team of 5-6 personnel in microbiology, chemistry and plant.
- Maintains pre-requisite HACCP Programs and HACCP Plans
- Ensures critical control points are monitored, documented and initiates corrective action as per plant FSEP/HACCP Plans
- Ensures processes and the environment are monitored to meet Good Manufacturing Practices
- Reviews and analyzes microbiological, chemical and environmental results and follows up to ensure problems are rectified
- Conduct Plant, Customer and Third Party audits and follows up with Plant Manager to resolve issues
- Implements new Plant formula's with respect to new or revised CFIA approvals
- Assists R&D and Operations in establishing product specifications and production procedures
- Investigates complaints, and audits raw material meat and spice suppliers

SKILLS AND EXPERIENCE:

- Knowledge of safe food handling, GMPs, Food Plant Sanitation and HACCP programs & policies
- Technical knowledge of aseptic lab techniques and lab equipment
- Understanding of microbiology and microbiological counts as it relates to food
- Good Communication & Presentation skills
- Post secondary degree / diploma in Food Science or a related discipline
- 3 to 5 years of progressive QA experience
- Computer skills – Intermediate Level
- Supervisory experience is preferred

If you are interested in our opportunity, please send in your resume:

By e-mail: resumes@sofinafoods.com

By Fax: 905-790-1416

Sofina Foods Inc. thanks all applicants who apply, but regrets to inform that only short listed candidates will be contacted.