

FOOD SAFETY AND QUALITY MANAGER

Overview

At Stormberg Foods, we are at the top of our game and the key to our success is clear. Our story began in South Africa as a major manufacturer of biltong (air-dried beef) and has now expanded into the US market with a new manufacturing facility located in Goldsboro, NC. Everything we do is driven by a purpose: Unleashing new meat snack products into the marketplace, being food safety and quality conscious and providing today's customers with convenience, taste and products that provide healthy nutrition.

Scope of Position

To develop, implement and enforce strict security and food safety standards/food safety regulations, policies, and quality assurance programs including HACCP, regulatory audits, food safety training programs, standard operating procedures (SOP's), product inspections and standardized work instructions

Duties & Responsibilities

- Develop, interpret and implement Quality Assurance and Quality Control procedures and standards, including SOP, KPI's, GMP's etc.
- Evaluate adequacy of Quality Assurance and Quality Control standards.
- Ensuring compliance to all statutory and system requirements
- Devise sampling procedures and directions for recording and reporting quality data.
- Review the implementation and efficiency of quality and inspection systems.
- Plan, conduct and monitor testing and inspection of materials and products to ensure finished product quality.
- Document internal audits and other quality assurance activities.
- Investigate customer complaints and non-conformance issues and develop, trend, recommend and monitor corrective and preventative actions.
- Analysis of data to identify areas for improvement in the quality system and prepare reports to communicate outcomes of quality activities.
- Identify training needs and organize training interventions to meet quality standards
- Coordinate and support on-site audits conducted by external providers and evaluate audit findings to develop and implement appropriate corrective actions
- Ensuring quality of processes from supplier materials for production.
- Look for ways to reduce waste and increase efficiency in the organization
- Responsible for the document management systems
- Developing and cascading the individual targets through a performance management structure while inspiring team to achieve the departmental scorecard in line with overall objective
- Implementing best practices in quality management & respective areas of work
- Implementing product quality, customer & service excellence to achieve desired business plans and culture.

Skills and Experience

- 3-5 years of Food Safety and Food Quality experience.
- Strong technical and analytical skills. Comprehensive knowledge of HACCP, GMPs, and USDA/FSIS regulations.
- Strong project management and multi-tasking skills.
- Demonstrates creative problem-solving skills.
- Computer skills that include Microsoft Word, Excel and PowerPoint.
- Demonstrates technical leadership in the area of Food Microbiology. Meat snack experience is a plus.
- Demonstrates proficiency in testing and commercializing food products in a manufacturing facility.
- Demonstrates knowledge of meat and poultry processes and equipment.
- Ability to operate laboratory equipment and manage laboratory budget.
- Ability to interpret and communicate technical information.
- Ability to anticipate needs and priorities of other functional departments to accomplish objectives.
- Ability to manage others, delegate, and prioritize.
- Other duties may be assigned.

Supervisory Responsibilities

- None at this time.
- Reports to Plant Manager and CEO.

Education

- BS – Food Science required
- MS – Food Science a plus

Travel

- 10-20%

Stormberg Foods is an Affirmative Action/EEO Employer. Qualified applicants will be considered for employment without regard to protected Veteran or Disability Status, Race/Color, Religion, Gender, National Origin, Age, Sexual Orientation, Gender Expression, Gender Identity or any other legally protected basis.

If you believe you meet the qualifications for this position and would like to be further considered, please forward a cover letter and your resume to: adefeo1109@gmail.com