



Job Title:	Sr Manager Food Safety & QA	Job Category:	Quality
Location:	Delphi, IN	Experience Required:	5 years
Salary Range:	DOE	Position Type:	Direct Placement

Applications Accepted By:

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Subject Line:
 Sr. Manager – Food Safety & QA – Delphi, IN

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Job Description

Senior Manager - Food Safety & Quality Assurance

The Senior Food Safety and Quality Assurance Manager is the leader of the Food Safety and Quality Departments at the Indiana slaughter plant and supports the same functions at the Frankfort, Indiana fabrication plant. The Food Safety and Quality Assurance teams report to this position, through the respective Managers. The Senior FSQA Manager oversees the successful execution of corporate policies and compliance to regulation and customer requirements.

The Manager is well-engaged with daily plant and department functions. The position reports to the Corporate Director of Compliance and Quality Assurance.

Duties and Responsibilities

Support SQF compliance and audit preparation.

Directly manage the Food Safety Manager and the Quality Assurance Manager.

Liaison between FS, QA Manager with daily operational functions and Corporate Director of Compliance and Quality Assurance for strategic department direction.

Primary support for regulatory functions, including FSAs, regulatory changes, and updates, and evaluating export regulatory requirements. Attend weekly FSIS meetings.

Lead department oversight of new equipment selection and design.

Review and grant approval of HACCP assessments and revisions, particularly related to new processes.

Support the department's functions related to product labeling. Review and approve internal sketch approvals, support functions for USDA label approval related to claims. Become knowledgeable of

internal labeling systems and provide direction between FSQA department, Engineering, and outside vendors to assure accurate and functional labeling.

Interface with department managers to highlight and resolve daily FSQA priorities.

Develop and mentor the FSQA management team, including succession planning.

Lead traceability tasks, including familiarity with current systems and supporting design of future ERP functions that assure total recall accountability and capabilities.

Ensure identification, labeling, and traceability system function as planned.

Actively pursue regulatory and industry updates related to regulation changes and new technologies.

Work cooperatively with various departments.

Required Education and Experience

Bachelor's Degree in Food Science, Biology, Animal Science, or a related field (In absence of degree, suitable industry experience will be considered).

5+ years Food Safety and Quality experience in a USDA pork slaughter facility.

Knowledgeable and certified in HACCP and SQF.

Familiar with FSIS Directives and regulations.

PCQI certified, preferred.

Animal Handling certifications are valuable, but not required.

Qualifications and Skills:

Excellent oral and written communication skills, including technical writing.

Strong statistical analysis abilities.

Uncompromised ethics is a required.

Supervisory Responsibility

This position manages all employees of the department and is responsible for the performance management within that department.

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