

Now Interviewing!!

Quality Systems Manager

We're about family. Our client has been family-owned and -operated in Southern California for more than 50 years. Today, we're a producer and distributor of a wide variety of top-quality, healthy products. In addition to traditional dairy and extended shelf life beverages, we distribute salads, eggs, dressings, ice-cream, and much more for food service, institutional, manufacturing, and retail sales. We are seeking a Quality Systems Manager. This position manages, organizes, and directs quality department personnel in all phases of QA/QC process to assure the facility operates in accordance to Regulatory and our client's Standards. Ensure that the plant products manufactured conform to our client's defined product quality standards, as well as Federal, State and local standards of product identity, safety and Good Manufacturing Practices (GMPs). The successful candidate must be able to manage/develop the SQF program (SQF Practitioner), understand all policies, procedures, instructions, rules and regulations (including all safety training and safety information) associated with this position which is written in English.

Compensation: \$ 85,000.00-\$95,000.00

Schedule: 1st shift 6:00am – 2:30pm



Essential Responsibilities

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Manages adherence to GMP's with regards to sanitation
- Manage Quality Assurance and Control programs
- Responsibility and authority to develop, implement, review, and maintain the SQF System (Food Safety and Food Quality), to take appropriate action to ensure the integrity of the SQF System, and communicate relevant information to the staff to ensure that the program is maintained and implemented.
- Monitor, audit, and modify as necessary, processing and packaging cleaning systems to ensure optimal performance and sanitation
- Schedule and conduct periodic maintenance of wear and tear component on filler equipment and valve clusters
- Ensure compliance with company, and regulatory, product quality standards, sanitation standards, food safety standards, employee safety standards, and environmental standards
- Ensures that proper GMP & housekeeping procedures are followed plant-wide
- Be proactive in identifying needs around the plant
- Works closely with management and production personnel on sanitation issues, recommending changes to improve sanitation policies, procedures, and standards
- Compiles reports regarding inspections, sanitation violations, and steps taken to resolve deficiencies
- Ensuring plant readiness for inspections. These inspections include, but are not limited to; CDFA, FDA, USDA, vendors, internal and external 3rd party audits
- Continue the development of training programs for sanitation and GMP's, train employees
- Facilitate the implementation of responses to address sanitation and regulatory issues and trends
- Work with chemical suppliers on chemical system and sanitation improvements
- Oversee and support the plant laboratory as necessary
- Participate in developing and maintaining plant safety awareness
- Manage Vendor Approval Program and help establish standards
- Maintain master sanitation schedule to ensure compliance
- Monitor adherence to a master sanitation and PM programs assure tasks are being completed
- Special projects as assigned
- Conduct trainings and lead meetings when assigned





Location: Downey, CA
E-mail resume to:
careers@martins-ig.com
Tel: 866-451-4405



Contingency/Backup

In the event the Quality Systems Manager is not available the Quality Systems Supervisor or Director of Quality Systems shall take on responsibilities pertaining to the SQF System at the facility.

- 1. Quality Systems Supervisor or Director of Quality Systems shall have responsibility and authority to develop, implement, review and maintain the SQF System, to take appropriate action to ensure the integrity of the SQF System, and communicate relevant information to the staff to ensure that the program is maintained and implemented.**

Competencies

- Performance Management
- SQF Experience (SQF Practitioner)
- Technical Capacity
- Organizational Skills
- Leadership
- Collaboration
- Teamwork Orientation
- Problem Solving/Analysis
- Communication Proficiency
- Ability to multi task and work under pressure, with a high sense of urgency
- Excellent written and verbal communication skills
- Must be able to communicate effectively with all levels of associates and teams
- Ability to read, analyze, and technical procedures, or governmental regulations
- Ability to write reports, business correspondence, and procedure manuals

Education and/or Experience

- Higher level education (BS/MS) in Microbiology, Biology, Chemistry, or related field.
- 5 to 10 years of Quality Supervisory experience
- Certified SQF Practitioner and HACCP training
- Proven history as a leader
- Proficient in Microsoft Office
- Continuous Improvement Experience