

Quality Assurance Manager

Job description

Come and join our flock! We are a fourth-generation family run business, and our mission is to provide Canadian families with a trusted, local source of healthy, high-quality poultry products. Farm-to-plate is our thing! as Western Canada's local premier poultry farm, we hatch, feed, grow and process organic, specialty and value-added poultry products following the highest quality standards and animal welfare practices. Join our family!

The **Quality Assurance Manager** will be responsible for the success of Rosstown by ensuring the overall quality of products in accordance with company's standards. The QA Manager will be responsible for the management and oversight of a team of QA techs and supervisor. The team plays a key role in ensuring compliances to product safety and quality, and regulatory standards. The QA Manager will report to the Director of Technical Services.

Job Responsibilities:

Staff Management

- Lead the hiring process within the QA team and support QA Supervisor in staff planning and vacation scheduling
- Ensure that team members are being trained to meet department and organizational needs
- Conduct performance review of team members on a regular basis. Develop training and assignment plan based on performance to optimize engagement and development
- Promotes staff communication, which is clear, positive, and effectively

Food Safety and Quality Standards

- Ensure effective execution of the SQF/HACCP program, speciality program, and animal welfare program to meet regulatory requirements (CFIA, USDA, USDA, etc.), company, and customer food safety & quality standards
- Manage the customer complaint program and provide support for process improvement to prevent re-occurrence.
- Lead internal and external audits (SQF, customers, CFIA, etc.), and ensure timely resolution of necessary corrective action items associated with all audits or CFIA concerns.
- Oversee the hold and release program and activities related to pathogens reduction initiatives and non-conformance situations
- In working closely with the leadership team, drive the food safety culture of the company

Research & Development

- Lead the risk assessment as an initial step in new product development or R&D projects.
- Drive quality tests throughout new product development process.
- Manage the supplier food safety program to ensure that incoming materials comply to regulatory requirements and new product specs needs
- Utilize appropriate budget planning practices, and monitor and address performance on a regular basis
- Support the planning and implementation of the company's food safety strategy in hatchery, farms, sister plant, and potential new co-packers

Job Requirements:

- 3- 5 years' experience in Quality Assurance
- University degree or college diploma preferably in Food Science or a related discipline
- Experience working in Poultry plant managing the QA and HAACP programs
- Professional communication skill -verbal and writing correspondence to customer, regulatory agencies, inter-departmental
- Familiar with software program for HACCP and QA.
- GFSI certification
- Having experience in animal welfare practices is valuable.
- Management/Leadership Skills essential
- Excellent multi-tasking, communication, and task prioritization skills
- Task-driven and action-oriented
- Decisive leader, calm under pressure with a continuous improvement mentality

Job Types: Full-time, Permanent