

## **Premier Poultry Processor in Central Pennsylvania**

### **Manager Quality Assurance**

Lead the Quality Assurance function for a pioneer in the natural foods market. Today this company is a leading producer of chickens raised without antibiotics. It is a family owned and operated company and in fact, it is part of a network of family owned companies, our growers, our feed producers, and our hatchery operators, just to name a few. In addition to fresh chicken, the Company has developed a full line of ready-to-cook and fully-cooked frozen entrees and premium snacks made from our premier chicken. Our other fine products include Ducks, Cornish Game Hens and Turkey products.

The Manager Quality Assurance will lead and conduct Quality Assurance audits of production facilities assuring government guidelines and regulations are met, company standards are maintained and product integrity is preserved. Consult with management to resolve quality, production, and efficiency problems with full adherence to all governmental and health/sanitation regulations.

### **POSITION DUTIES AND RESPONSIBILITIES**

1. Establish, review and confirm that plant audit procedures are properly carried out and assigned work schedules are maintained for all shifts. Supervise and maintain accountability for shift supervisors and teams of quality inspectors.
2. Determine overall plant product quality by conducting and evaluating various product tests and tests related to input, processing, output and packaging.
3. Resolve major quality problems in production from farm, through processing, air-chilling, packaging and distribution ensuring all USDA standards and regulations are met.
4. Evaluate and take corrective action when necessary with regard to product all levels of production.
5. Educate and instruct plant personnel in recommended quality control testing, equipment sanitation and general sanitation and housekeeping practices. Confirm these procedures are being maintained in accordance with strict government regulations. (USDA, HACCP)
6. Coordinate full cooperation in third party and government audits of production facility and as needed network of growers, feed producers, hatchery operators and third party private label producers. . Consult with plant management and employees on better operational procedures to improve overall efficiency and production yields.

7. Discuss plant evaluations and resolve any non-compliance ratings (NR) through diagnosis, corrective action timeline and execution as well as establishing preventive action protocols with operations management and employees.
8. Function as an information source for growers, feed producers and hatchery operators when critical quality issues arise.
9. Direct preparation of plant evaluation reports and submit them to senior management. Support customer, consumer relations, animal welfare and agency audits as needed.
10. Assist in development of special department projects and work in conjunction with other members of production and operations team.
11. Train, supervise and preparing new quality inspectors and ensure all operations staff are fully informed of USDA, HACCP and related government regulations.
12. Performs related duties as required.

### **KNOWLEDGE/EXPERIENCE/SKILLS**

Bachelor's degree in Quality, Manufacturing, Food Science or related area

Five to seven years of experience in quality operations including three years in supervisory capacity within food processing or handling environments

Familiarity with USDA (Federal Streamline Inspection Service) and HACCP certification in poultry, swine, beef or eggs.

Familiarity with third party audits, specifications and labeling and recalls. Best practices in food handling, food processing and sanitation a plus.

Strong team player, self starter and strong communicator

Bi-Lingual in Spanish a plus.