

JOB TITLE: Quality Manager

REPORTS TO: Director of Operations



ESSENTIAL DUTIES & RESPONSIBILITIES:

- Confers with management to determine compliance and reliability standards and develop and maintain food safety plan.
- Oversees development of new items including HACCP, specifications, procedures, and labeling.
- Creates, implements, and maintains SQF Food Safety program.
- Performs root cause analysis and documents corrective actions.
- Coordinates with production and management on regulatory and quality issues.
- Administers supplier approval process and maintains master item register.
- Communicates with USDA, FDA, ODA, and other regulatory agencies.
- Other duties may be assigned as needed.



QUALIFICATIONS:

- **2-5+ Years of Food Safety Experience Required**
- **Education/Experience** – three years of related experience or training.
- **Language** – ability to communicate effectively.
- **Computer Skills** – competency in MS Office applications.
- **Supervisory Responsibility** – supervises group of sanitation leads and associates and quality technicians.
- **Physical Demands** – employee must occasionally lift and/or move up to 50 pounds.



WORK ENVIRONMENT:

- **Climate** – extreme cold to extreme heat (non-weather).
- **Noise** – moderate.



PAY

- Salary – \$55-\$70K/year

Send Resumes to: HR@sunrisefoodsohio.com

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