

Quality Control Lead

The Quality Control Lead provides strong leadership and direction to the plant in Food Safety, Product Quality, and Good Manufacturing Practices. The Quality Control Lead will lead the Quality Techs and develop the departmental policies.

Responsibilities

- FOOD SAFETY – Pre-Op Sanitation inspections.
- FOOD SAFETY – Internal Inspections.
- FOOD SAFETY – Product documents verification.
- FOOD SAFETY – Investigations.
- FOOD SAFETY – Tech Trainer
- Drive communications to support QC techs and department
- Report quality concerns during daily production meeting and implement recommended changes from the feedback of other departments during the daily meeting
- Ensure internal audits are conducted per prescribed frequency and corrective actions are closed out in a timely manner
- Ensure sanitation inspections of equipment and facility are conducted per frequency
- Assist in the development and maintenance of controlled document program within the facility
- Assist with training of all team members in the appropriate policies and procedures
- Maintain Good Manufacturing Practices (GMP) and engage in all activities related to product safety and the stability and integrity of products throughout the production process
- Lead the daily activities of the Quality Control team and provide support as needed.
- Perform all duties of Quality Control techs as a position back-up.
- Assist with proper scheduling of Quality Control team to minimize overtime.
- Audit product specifications for compliance and accuracy
- Provide management with updates of product testing trends, deviations and recommendations for process adjustments
- Assist with customer complaint and internal deviation reports
- Identify quality problems and trends and recommend solutions
- Interpret test results, comparing them to established specifications and control limits, making recommendations as appropriate
- Verify customer product COA using internal and external data

- Assist team with supplier qualifications and maintain appropriate documentation
- Assist with the communication of new policies and procedures
- Assist with Customer Audits and Corrective Actions

Requirements

- FOOD SAFETY – Notify Management of any Food Safety issue.
- FOOD SAFETY – Aware of empowerment to act to resolve Food Safety issues within the scope of work.
- FOOD SAFETY – Conform to all Good Manufacturing Practices (GMP's)
- HACCP certified
- Must work well in a team environment and have strong communication skills
- Strong presentation, communication, organization and time management skills
- Excellent analytical and problem-solving skills with heightened attention to detail

Physical Requirements

- Standing and walking up to 13 hours
- Able to lift and carry 25 to 65 lbs. repeatedly
- Able to push/pull more than 1,000 lbs. using pallet jack
- Able to continually bend, stoop, twist, use arms, wrists and hands (including grasping and squeezing) throughout shift
- Able to occasionally kneel, reach above the shoulder, work at heights and climb steps with ingredients weighing 25 to 65 lbs.

We offer you

- **Health and Wellness:** Comprehensive health insurance (medical, dental, and vision)
- **Paid Time Off:** Enjoy 2-weeks paid time off (PTO) and 7 paid holidays, so you can rest and recharge, spend time with family, or pursue personal interests.
- **Retirement Plans:** Plan for the future with our 401(k) retirement plan options, including an automatic **3%** company matching to help you save for retirement.
- **Work-Life Balance:** We understand the importance of balance. Our fixed work schedules make it so you know your time off, allowing you to plan fun activities.
- **Modern, Safe Work Environment:** Work in a facility that is modern, clean, with comfortable temperature and adheres to the highest standards of safety and quality.

<https://www.empwrnutrition.com/>