

EMPWR**EMPWR – Quality Control Manager****YOUR
CAREER**

Quality Control Manager

The Quality Control (QC) Manager is responsible for leading the day-to-day Quality Control operations that ensure products meet established specifications, food safety requirements, and regulatory standards. Reporting directly to the Quality Director, this role oversees in-process inspections, finished product testing, product holds and releases, and compliance documentation across all shifts. The QC Manager serves as the primary owner of execution-level quality control on the production floor, translating Quality and Food Safety systems into consistent daily practice. This position works closely with Operations, Sanitation, Maintenance, and the broader Quality team to identify issues early, drive root-cause analysis, and implement corrective actions that prevent recurrence. The QC Manager also leads and develops QC personnel while reinforcing GMP compliance and a strong quality culture.

Responsibilities

Quality Control Operations

- Lead daily QC activities including in-process inspections, finished product inspections, sampling plans, and testing programs.
- Manage product hold, release, and disposition processes to ensure compliance with specifications and food safety requirements
- Verify adherence to formulas, specifications, labeling, and customer requirements
- Maintain a strong on-floor presence to identify and address quality issues in real time

Food Safety & GMP Compliance

- Enforce Good Manufacturing Practices (GMPs), food safety protocols, and sanitation standards across all shifts.
- Identify and escalate potential food safety risks immediately to the Quality Director
- Support HACCP verification activities, Preventive Control monitoring, and food safety documentation.

Nonconformance & Corrective Actions

- Lead investigations into nonconforming product, process deviations, and quality failures.
- Conduct root-cause analysis and partner with Operations and Sanitation to implement corrective and preventive actions.
- Track corrective actions through completion and verify effectiveness.

Testing, Documentation & Equipment

- Oversee analytical, sensory, and visual testing activities to ensure accuracy, consistency, and reliability.
- Ensure QC documentation is complete, accurate, and audit-ready, including batch records, inspection logs, and testing results.
- Manage calibration, verification, and basic maintenance of QC and laboratory equipment.

Team Leadership & Development

- Lead, train, and develop QC Technicians and Inspectors across all shifts.
- Manage staffing, onboarding, training, coaching, and performance evaluations.
- Reinforce accountability, attention to detail, and adherence to quality standards

Cross-Functional Collaboration

- Partner with Operations to support efficient production while maintaining quality standards.
- Coordinate with Sanitation to ensure cleaning, allergen controls, and environmental monitoring requirements are executed.
- Support new product launches by executing QC plans, trials, and validation activities.
- Communicate quality issues, trends, and metrics to the Quality Director

Data & Continuous Improvement

- Monitor QC data to identify trends, recurring issues, and improvement opportunities.
- Support continuous improvement initiatives focused on defect reduction, first-pass quality, and waste reduction.
- Participate in internal audits, customer audits, and third-party inspections as required.

Other Responsibilities

- Uphold all food safety and quality policies at all times.
- Respond to quality concerns with urgency and professionalism.
- Perform other duties as assigned.

Requirements

Education & Experience

- Bachelor's degree in Food Science, Biology, Chemistry, or related field; equivalent experience considered.
- 5+ years of experience in Quality Control or Quality Assurance within food manufacturing.
- Prior supervisory or lead experience required.

Technical Skills

- Strong working knowledge of GMPs, HACCP principles, and food safety requirements.
- Experience with in-process inspections, finished product testing, and quality documentation.
- Familiarity with analytical testing methods and laboratory equipment.
- Proficiency with Microsoft Office and Quality Management Systems

Leadership & Behavioral Skills

- Strong attention to detail and problem-solving capability.
- Ability to lead teams across multiple shifts in a manufacturing environment.
- Effective communicator with production, sanitation, and quality teams.
- Willingness to spend significant time on the production floor

Physical Requirements

- Regularly required to stand, walk, reach, and handle materials or equipment.

- May be required to kneel, crouch, or climb.
- Must frequently lift or move up to 10 pounds and occasionally up to 50 pounds.
- Vision requirements include close vision, depth perception, and ability to adjust focus

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