



## QA Manager

**Region:** Taylor Farms Tennessee Inc. (for KY location)

**Location:** Covington, KY

**Department:** Quality Assurance

**Date Posted:** 7/1/22

### Job Description:

The primary role of the **Quality Assurance Manager** is to ensure compliance with all relevant Regulatory requirements and Food Safety Standards and Policies while ensuring compliance with Customer expectations and Internal Quality. This position requires flexibility and the ability to embrace change. The Quality Assurance Manager must be self-motivated and work effectively as a team player, interacting across departmental and cross-functional boundaries, while minimizing conflict and promoting continuous improvement efforts. The Quality Assurance Manager may also assume some duties or projects on behalf of the Director of Food Safety as needed.

### Job Duties include:

- Overall operational responsibility for the Quality Assurance Department and associated programs
- Manage the SQF Program, Food Safety / HACCP Plans and all related prerequisite programs
- Recall Coordinator
- HACCP Coordinator
- Oversee Sanitation Program and activities
- Manage environmental monitoring program
- Develop and support the Quality Assurance Team as needed to assure product safety and quality
- Ensure compliance with customer program requirements and specifications

### Qualifications include:

- Bachelor Degree in science related field, preferably Microbiology, Food Science, or Chemistry; coursework or experience in Agricultural Business a plus.
- Minimum of 3 years management experience in Quality Assurance or Food Safety in food plant manufacturing.
- Excellent oral and written communications skills, MS Word, Excel, and Office skills.
- Experience developing and implementing functional Food Safety / HACCP Plans (formal HACCP training and certification required)
- Preventive Control Qualified Individual (PCQI) training preferred
- SQF (or other GFSI scheme) training and experience with developing and implementing food safety systems in a food manufacturing facility.

- Working knowledge and experience with managing HACCP prerequisite programs such as but not limited to Food Plant Sanitation, GMP's, Allergen Control Program, Food Defense Program, Foreign Material Control Program, Supplier Approval Program, Recall and Traceability Program.
- Training and experience with conducting internal audits and managing third party and regulatory audits.
- Experience developing and implementing SOP's
- Experience with training and developing Quality Assurance Technicians/Teams.
- Experience with managing customer complaints, including tracking & trending and responding to customers with root cause analysis and corrective/preventive action responses.
- Experience working with Regulatory agencies (USDA & FDA)
- Able to prioritize and meet deadlines, and to manage multiple various projects with sense of urgency
- Able to handle challenging or conflict situations with tact and professionalism
- Able to work collaboratively with employees across departments and build consensus around key initiatives

**Qualified candidates may send a resume to [hrtn@taylorfarms.com](mailto:hrtn@taylorfarms.com) for further review and consideration.**

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