

FSQA Compliance Manager, Fresh Delmonte, Mann

This position is responsible for overseeing the company FSQA Compliance System for Mann Packaging. This position will encompass assurance and compliance to Mann's GFSI scheme, FDA regulatory requirements 21 CFR 11,12, 112, 117, 204. This position will oversee Supplier Compliance. This position will promote and support food safety and quality culture activities at the facilities and with suppliers

Implement Plant Food Safety and Quality Standards for the Mann facility through support, review, and execution of programs, policies, and/or procedures in compliance with GFSI standards, applicable customer-specific requirements, and regulatory requirements.

Conduct gap analysis and host internal and external audits for the Mann facility. Conduct external field audits of growers in California and Arizona. Facilitate, document, and manage execution of corrective and preventative actions following audits for compliance and acceptable closures of any non-conformances.

Customer Complaints: Manage all customer complaints assuring proper root causes and corrective/preventative actions are taken to prevent reoccurrence. Manage and responds to customers with empathy in assurance to compliance and Mann's promise of food safety and quality.

Responsible for management and compliance to Deviation and Change Control program at the plant level.

Food Safety & Quality Holds: Manage non-conformances of raw ingredients, materials, and finished goods through the Hold and Release Program. Evaluate incidents for root cause and take necessary corrective and preventative actions to prevent reoccurrence. Provide direction on disposition of finished goods as necessary.

This position will manage and report on the Environmental Monitoring Program execution, performance, and corrective actions for the Mann Facility. Assures compliance to the Food Safety Plan for all preventive controls and prerequisites.

This position is responsible for creation and maintenance of the electronic Quality System documentation. Support the creation and maintenance of all documentation related to the Quality System utilizing technical writing skills to ensure proper formatting, numbering and organization of all related documents: GFSI Program, specifications, audit reports, Food Safety and Quality Plans and any other documents as required.

Qualifications:

Bachelor's degree in Food Safety, Microbiology, Chemistry, Food Science, or other experience related required.

FSMA Preventative Control and Qualified Individual (PCQI) and HACCP trained within the last 3 to 5 years with experience implementing, validating Food Safety programs, and leading SQF, GFSI, NSF, third party and customer and supplier audits. Audit Training Certification preferred.

Successful candidate is a self-starter, can work independently with minimum supervision, can assert himself / herself effectively when working with partners, and can communicate with all line level positions and management. Strong interpersonal skills are essential for building supplier and customer relationships. Bilingual in Spanish is a requirement.

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Familiar with working in electronic FSMS platforms such as Safety Chain, iFoods, Master Control, Tracegains, Azzule, SAP, Microsoft suite.

Work Environment: This position is based in Gonzales California. Growers are located in C and manufacturing facility located in Los Banos, CA. Must be able and willing to work extended hours on occasions and willing to travel up to 20% of the time based on business needs and supplier audits. While at the facility, some conditions can include exposure to chemical fumes, hot/cold and humid temperatures, high noise levels, wet floors. While in the growing region, some conditions can include exposure to the outside elements, hot/cold and humid temperatures, farms, outside processing areas, and heavy agricultural equipment.

Please contact Ginna Wichmann: gwichmann@freshdelmonte.com