



Job Title: Quality Assurance Supervisor

Location:

Hale and Hearty Soups

276 Stagg Street, Brooklyn, NY 11206

Website:

www.haleandheartysoups.com / www.haleandhearty.com

Full/Part-Time: Full Time

The Quality Assurance (QA) Supervisor for Hale and Hearty Soups is a key technical resource for the Quality Assurance Department and is responsible for all aspects of GMP and Quality Assurance for the food manufacturing facility. The role is to provide leadership within facility and ensure compliance to procedures, GMPs, customer requirements and governmental regulations. The position reports directly to the QA Manager.

Essential Duties and Responsibilities:

- Responsible for Product Release and Lot Traceability for all products produced in the facility.
- Assist QA Manager to develop and manage Supplier Quality Assurance Program.
- Assist in implementing programs to meet new requirements under FDA Food Safety Modernization Act (FSMA).
- Develop and maintain a culture of GMP compliance and continuous improvement.
- Assist in developing and maintaining a Quality Management System for the food manufacturing facility.
- Develop, maintain and implement formal food safety and quality procedures.
- Develop and implement training programs.
- Maintain food safety and quality documentations in a manner that meets third-party, company, customer and regulatory requirements.
- Assist QA Manager in managing Non-Conformance Product Disposition and Customer Complaint programs; develop trend analyses to identify continuous improvement opportunities.
- Maintains regular communication with QA Manager and others, as relevant, concerning any food safety / quality / customer issues on an on-going basis.
- Perform other relevant duties as assigned.

Job Requirements:

- Bachelor's degree (BS), preferably Food Science / Technology, Microbiology, Chemistry, Biology or equivalent
- 2-3 years of food / beverage manufacturing QA/C experience with at least one (1) year in supervisory role.
- Working knowledge of HACCP and prerequisite programs.
- Strong hands-on experience on food / beverage manufacturing and laboratory QA/C methods.
- Familiarity with current food regulations, food safety / quality certification and 3rd party audit standards an asset.
- Excellent verbal and written communication skills.
- Intermediate to advanced skills in MS Excel, Words, Power Point, Outlook and Statistical Software.
- Willing and able to work flexible schedule as needed.
- Team player with strong interpersonal skills and the ability to effectively interact both inside and outside the organization.
- Able to lead and follow.
- Strong work ethic, sense of urgency and ownership regarding role.
- Committed to continuous improvement in a dynamic industry.
- Flexible and willing to handle an ever-changing work environment.
- Strong organizational skills; results oriented; tenacious; creative.

Apply:

Send your resumes to jkaur@haleandheartly.com