

Quality Assurance Manager

Quality Assurance Manager for a Northern NJ Cheese Manufacturer

Contact: JAMataras@toscanacheese.com

Job description: The QA Manager will perform duties which support the Company's QA key indicators as well as verify all products to ensure standards and specifications are met. This position reports directly to the company President.

Responsibilities:

- Direct all quality assurance activities for a USDA mozzarella manufacturing company
- Oversee HACCP & SSOP validation testing and assurance compliance
- Oversee general production quality assurance and lab functions
- Oversee raw milk Pasteurization Process and adherence to Grade A Pasteurized Milk Ordinance
- Document quality information and prepare reports and/or manuals
- Review production and quality reports on a weekly basis being aware of any quality deviation
- Follow up corrective actions when quality deviations occur
- Create reports on a monthly basis for quality key performance indicators
- Coordinate product sampling for market place testing
- Support R&D on sensory evaluation and/or product testing
- Participate on projects for continuous improvement
- Oversee all customer complaints
- Responsible for QA department budget
- Supervision of QA staff of 2
- Must speak English, Spanish a plus

Requirements:

- Bachelor Degree in Food Science, Biochemistry, Biological Chemistry, Microbiology preferred
- 2-5 years work experience in related industry
- Acceptable level of knowledge of Food Microbiology
- Basic level of knowledge of Food Toxicology
- Acceptable skills related to chemical analysis and lab techniques
- Fundamental knowledge of dairy products
- Acceptable skills related to sensory evaluation
- Fundamental knowledge of statistical analysis

Salary & Benefits:

- Salary commensurate with experience
- Bonus eligible
- Health insurance
- 401k
- Vacation
- Not eligible for relocation