



Director of Food Safety Quality Assurance (FSQA)

SUMMARY: The Director of FSQA Director works with Senior Management in the identification of strategic goals and plans. Provides leadership and support for all quality and food safety as well as new product research and development programs in alignment with the company's Food Safety & Quality Assurance Standards and strategic plans.

ESSENTIAL DUTIES AND RESPONSIBILITIES include the following:

- Develop, implement and maintain Quality, Food Safety, and personnel Safety policies, procedures, documents, and systems.
- Provide Technical information to customers, consumers, and company employees as needed.
- Evaluates data, systems, and practices and provide suggestions for modification and improvements in line with the company mission.
- Main point of contact for auditors, regulatory agents, and rabbinical inspectors.
- Hire, train and manage department employees.
- Participate in cross-training with other company functions.
- Ensures that the quality of incoming raw material, product, processing, and finished goods meet and exceed Quality Assurance and Food Safety standards and customer's specifications and expectations.
- Advises company management in regulatory policy and program matters, and recommends appropriate courses of action.
- Interacts with Sales and Customers to ensure accurate technical information, specifications, and resolution of customer complaints.
- Performs other duties as assigned or required.

SUPERVISORY/ REPORTING RESPONSIBILITIES:

- Directly supervise technical services department personnel and other company personnel performing technical services functions.

QUALIFICATIONS:

- To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required.

REQUIRED EDUCATION and/or EXPERIENCE:

- Bachelor's degree (B. S.) in natural sciences from an accredited College or University.
- A minimum of 7 years of related experience and/or training in the food industry, including two years in a leadership role managing and supervising employees.

PREFERRED QUALIFICATIONS:

- In-depth knowledge of FDA regulations, HACCP, SSOP, SOP, and GMP requirements.
- Experience conducting GFSI benchmark audits preferred.
- Knowledge of food microbiology and ISO/IEC 17025:2017.

LANGUAGE SKILLS:

- Ability to read and interpret technical documents in English.
- Ability to write technical reports and formal correspondence.
- Ability to speak effectively before groups of customers or employees of the organization.

MATHEMATICAL SKILLS:

- Ability to apply mathematical, statistical, and scientific principles used in the food industry.

REASONING ABILITY:

- Ability to solve practical problems and deal with a variety of concrete variables in situations where only limited standardization exists.
- Ability to interpret a variety of instructions furnished in written, oral, diagram, or schedule form.

CERTIFICATES, LICENSES, REGISTRATIONS:

- HACCP, PCQI, GMP training, and certification

OTHER SKILLS AND ABILITIES:

- Ability to use computer systems. Efficient in Word, Excel, PowerPoint, and Outlook.

PHYSICAL DEMANDS and WORK ENVIRONMENT:

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with a disability to perform essential functions.

While performing the duties of this job, the employee is regularly required to stand, walk, reach with hands and arms, and talk or hear. The employee is regularly required to sit; use hands to finger, handle, or feel; climb or balance; stoop, kneel, crouch, or crawl; and taste or smell to perform standard lab procedures.

The employee must regularly lift and/or move up to 10 pounds. Specific vision abilities required by this job include close vision, distance vision, color vision, and depth perception.

HOW TO APPLY: Submit a completed application/resume to hr@trtoppers.com or ATTN: HR, TR Toppers, Inc., 320 Fairchild Street, Pueblo, CO 81001

OPEN DATE: July 29, 2022

CLOSING DATE: Open until filled

SALARY: \$110,000/annually + Relocation Assistance

COMPENSATION AND BENEFITS:

TR Toppers offers a very competitive compensation package with a salary dependent on experience. Compensation includes a year-end bonus and a company-funded pension plan. Benefits include medical, optional vision and dental coverage, generous paid time off, and a great work environment.

Qualified applicants will receive consideration for employment without regard to their race, color, religion, national origin, sex, sexual orientation, gender identity, protected veteran status, or disability

EOE AA M/F/Vet/Disability