

Position Responsibilities / Objectives

- Responsible for reporting food safety and quality problems to personnel with authority to initiate action.
- Take a proactive approach in the development and continuous improvement of plant quality performance.
- Participate in selection of best practice processes for food safety and quality systems.
- Provide and make changes to quality procedures/systems as necessary.
- Manage the QA technicians
- Manage and maintain the auditing of quality parameters within the processing facilities including incoming supplier specifications, production, warehousing, shipping, etc.
- Conduct mock recalls and traceability at least 2x/year.
- Conduct HACCP audits and participate on the HACCP team. Conduct HACCP meetings.
- Monitor all plant paperwork for compliance, as needed and applicable.
- Conduct product audits (Safety and Quality).
- Conduct internal monthly GMP & Safety audits of the processing units
- Handle and follow-up with customer complaints. Track trends.
- Manage effective communication among all internal departments, teams, and external resources.
- Manage the HOLD/RELEASE program.
- Point of contact for all 3rd party, regulatory and customer audits.
- Willing to move five different units located within 10 minutes' drive from corporate office

Education, Experience, & Skills:

- 3+ years previous experience with Quality Assurance in a food environment, preferred
- Preferred Bachelor's degree in Food Science or related field and/or equivalent experience
- Strong knowledge of local, state and federal laws and requirements to maintain compliance (FDA, FSMA) shall be plus, however, if not, we can train and provide opportunities to get adequate knowledge, skills and Knowledge
- SQF certification experience, HACCP Certification, PCQI certification, a plus
- Bilingual (Spanish) skills helpful

Benefits:

- Medical, Dental, Vision through Blue Cross Blue Shield and Cigna
- Retirement Benefits - 401(k)
- Life Insurance and Long Term/Short Term Disability
- Paid Vacation and Paid Holidays
- Performance based incentives like bonus etc.

Salary will be decided per education and experience.

Work place will be located in corporate office, located at 3910 Oxford Road Gettysburg PA 17325

Hillandale is vertically integrated shell egg processing company and we have five processing units located within the 2 to 7 minutes' drive from corporate office. All units work under same management and program. We have well developed SQF and HACCP programs on all units and have been attaining highest level (Level-3) for the last ten years. We anticipate the new hire will take the ownership and shall take the program to next level. The new hire will initially work under supervision of Sr Manager for some time till he or she can independently take care of the program. Opportunities to update professional skills do exist like training and participation in seminars and conferences etc. Potential opportunity who is looking for long term engagement and professional growth.

For any relevant query please contact M.A.Shahzad at 717 809 4500 (mobile) or 717 416 1331 (office direct) or send resume at mshahzad@hillandalefarms.com