



Job Title: We currently have a full time position opportunity for a Quality Assurance- SQF Practitioner with a Prepared and Acidified Foods Producer located in King County, Washington.

Department: Quality Assurance

Reports to: General Manager, Regulatory Manager

Job Summary: Position develops, implements and maintains company's food safety and quality management programs to comply with FDA, local regulatory agencies', SQF and customer requirements as well as updates and maintains company's Quality Systems.

Summary of essential job functions: SQF Practitioner have the following responsibilities-

- Ensures company's compliance to requirements of Federal Food, Drug, and Cosmetic Act, Fair Packaging and Labeling Act, Nutrition Labeling and Education Act, 21 CFR Part 110, and Food Safety Modernization Act (FSMA).
- Responsible for successful completion of FDA, county, SQF, Organic, Fair Trade and kosher audits, inspections and certifications.
- Develops, implements and maintains SOPs supporting food safety and quality programs.
- Responsible for administration, annual maintenance and update of SQF, HACCP and pre-requisite programs.
- Administers and maintains internal audit program with CAPA documentation as well as all operational and other records associated with company's Quality Management Systems.
- Trains personnel on GMPs, Food Safety programs, QA and QC activities, raw material, packaging and finished goods inspections.
- Hands on position, requiring direct involvement in testing, releasing incoming raw/packaging materials, processed batches as well as sampling and inspecting packaged/assembled finished goods to meeting product specifications.
- Conducts investigation of customer complaints, responds with corrective action in a timely manner.
- Prepares responses to various customer inquiries such as questionnaires etc.
- Leads Non-conforming materials program.
- Advises the team and develops him/herself to be current with constantly changing regulatory environment.
- Leads other projects as assigned by senior management.

Minimum Requirements: Candidates for this position should have-

- Bachelor's (BS) degree in Food Science or related science-based discipline preferred or three (3) to five (5) years of related experience in SQF and quality control and/or food safety.
- Training and Certifications (Will train if not already trained or certified.)
 - SQF Certified.
 - HACCP Certified.
 - Food safety and Food defense training and/or certified.
 - Principles of Internal Food Auditing certification.
- Excellent communication skills in verbal, written, and presentation forms. Proficient in MS Office applications.
- Demonstrates continuous learning in competencies related to Food regulations, Food Safety, and Quality Assurance.

Disclaimer

The above statements are intended to describe the general nature and level of work being performed by people assigned to this classification. They are not to be construed as an exhaustive list of all responsibilities, duties, and skills required of personnel so classified. All personnel may be required to perform duties outside of their normal responsibilities from time to time as needed.

Please send your resume for immediate consideration to:

Email mail@nwgourmetfoods.net

Fax 425-793-1005