

Food Safety Manager

Responsibilities:

- Develops reviews and updates all aspects of food safety policies related to SQF II certification.
- Develops aspects of the HACCP, HARPC and food safety programs including training and maintenance.
- Maintains hazard analysis and risk assessment records in accordance with all regulatory and customer requirements.
- Develops all aspects of the SSOP plan, including information collection, reporting and training.
- Oversee Preventative Maintenance Program as related to Food Safety.
- Updates and annually reviews GMP policies and procedures including training and materials for all employees.
- Develops, reviews, and updates all aspects of the manufacturing operating procedures
- Coordinates and develops training sessions for all Global GAP & food safety programs.
- Trains quality assurance personnel on product and environmental sampling and SQF procedures.

Food Safety Program

- Act as a liaison with food safety regulatory officials and customer QA/QC departments.
- Communicate with growers, suppliers and customers regarding quality and food safety issues.
- Work with and advise the plant management team and employees to resolve quality issues as needed.
- Provide food safety, GMP, SOP, sanitation and basic HACCP training to employees.
- Oversee quality of production including supervision of lab and sanitation teams.
- Advise management regarding development of policies, programs, procedures and

QA/QC/HACCP related considerations.

- Work closely with maintenance and sanitation teams.
- Key elements of the position are flexibility, creativity, initiative, clear communication skills and the ability to focus amidst competing priorities.

Qualifications:

- Experience or extensive knowledge regarding USDA and FDA guidelines.
- Experience or extensive knowledge regarding third party audits (FSSC 2200, BRC, ISO 9001, SQF, Global GAP, Organic, etc.)
- Applicant should be a self-starter with applicable training, leadership experience and a strong grasp of food safety regulations.
- Extensive experience with word processing and spreadsheet software.
- High school or equivalent education with food science degree preferred.
- HACCP and/or Advanced HACCP certified (preferred)
- SQF Practitioner (preferred)
- Internal Auditing Certified (preferred)

ABOUT US:

More information about our company and an application are available at www.fruithillinc.com. Fruithill is a grower and processor of frozen fruit; apricots, red tart and dark sweet cherries, blueberries, Marionberries, blackberries, Italian purple plums, etc.

The position is immediately available to the successful candidate.

TO APPLY:

Directly reply to the listing or you may contact Fruithill, Inc., for questions or more information.

To apply, submit application, resume and references at 6501 NE Hwy 240, Yamhill, OR 97148.

AN APPLICATION MUST BE SUBMITTED WITH A RESUME. Applications can be downloaded from our website at www.fruithillinc.com or are available at the Fruithill office.