

# Quality Superintendent

Ohly has a great opportunity for a **Quality Superintendent** to join our team in Boyceville Wisconsin USA.

The Quality Superintendent assists the Quality & Regulatory Manager by providing day-to-day quality support to the plant operations team. Works with Production management personnel to streamline production tasks impacting product quality and safety (e.g. Master Sanitation Schedule, inline testing), develop corrective actions for quality issues, and drive continuous improvement. Summarizes, analyzes, and communicates quality data to stakeholders.

To be successful in this position, the individual must collaborate closely with other Q&R personnel as well as Production, Supply Chain, R&D, Engineering, Maintenance, Customer Service, and other functional groups.

## In this exciting role you will be responsible for:

- Capable of acting as an alternate to the Quality & Regulatory Manager, covering vacations or other absences.
- Acts as primary SQF Practitioner
- Acts as a technical resource in cross-functional teams to troubleshoot issues and conduct root cause analysis
- Leverages an understanding of analytical methods to evaluate and analyze product data
- Develop, implement, and maintain quality systems and procedures with appropriate documentation to ensure continuous improvement in quality, while maximizing capacity and minimizing costs
- Ensures that sanitation procedures are complete, current, and suitable to meet the product quality and specifications
- Manage the maintenance of up-to-date manufacturing procedures (SOPs)
- Administers GMP training to new hires and leads on going food safety and quality training for plant employees.
- Facilitates and manages transfer of quality standards and controls to toll manufactures
- Participates in and consults with Operations, Maintenance, and Engineering on quality and food safety related improvement projects and provides input on quality aspects of investments projects (e.g. scope definition).
- Supports MOC program.
- Coordinates internal audit programs (GMP, SQF, Glass and Brittle, Chemical etc.)
- Point of contact for pest control, chemical sales manager, and cleaning service.
- As a PCQI, oversees verification and validation activities including verification of sanitation completion and effectiveness.
- Assists with the implementation and management of food safety and HACCP plans as well as pre-requisite programs
- Be a leader in the organization and actively participate in Ohly Americas Safety Program.
- Interface with customer service and sales staff to address customer requirements
- Supports complaint investigations, including determining root cause and implementing corrective actions.
- Provides input to performance reviews outside of department.
  
- Minimum of two years' experience in the food industry leading food safety or other continuous improvement initiatives.
- Must be able to think objectively and use logical deductive reasoning
- Must be comfortable leading group training
- Computer skills(including Microsoft Word and Excel and a willingness to

learn programs like ERP software)

- Knowledge of FDA regulations (including GMPs & FSMA rules) and Wisconsin State regulations applicable to Ohly products.
- Ability to multitask and reprioritize.
- Upholds Human Resource policies and procedures and applicable employment law.
- Exceed the expectations of our customers by driving continuous improvement to our processes.

#### **Desirable Skills& Knowledge**

- Working knowledge of GMO, Kosher ,Halal and other identity programs
- Experience with spray drying processes, dairy processes, yeast and culinary powders
- Bachelor's degree in microbiology, food science, dairy science or related fields.
- SQF Practitioner (or GFSI equivalent)
- PCQI
- HACCP trained
- Analytical by nature and able to develop data-collection programs to evaluate procedural changes

#### **Other Factors**

- Must be able to adjust schedule occasionally (<5%) to provide QA support to off shift employees.
- Travel 1-2 times per year if necessary
- Must be able to lift and carry 50 lbs., rarely.
- Job requires confined sitting, standing and walking, sometimes; finger/hand dexterity, frequently.

You are interested in this position? Then we look forward to receiving your application.