



NOTICE OF POSITION OPENING

JOB TITLE: Quality Assurance (QA) Manager – Inlet Fish Producers

LOCATION: Kenai & Kasilof, AK (Early April – Late September); Seattle, WA during off season

GENERAL DESCRIPTION:

The QA Manager oversees all aspects of the quality assurance program at two seafood processing plants (located within a few miles of each other). Acts as the plants' HACCP Team Coordinator, taking the lead role in directing the preparation and implementation of the sites' HACCP Plans. In cooperation with the sites' management, prepares and disseminates the plants' operation manuals. Ensures plant operations adhere to the company's and site's operations manuals, and all regulatory requirements, customer specifications, and food safety standards mandated by the HACCP plan. Responsible for the site QMS program and quality benchmarks. Acts as plant liaison with internal managers and regulatory agencies on food safety and quality issues. Maintains compliant paper and electronic business records, and files various internal and external reports. Trains employees in QA/QC subjects. Supports corporate policies and initiatives and maintains positive relationships with the fishing fleet and employees. This position is exempt from overtime and reports to the Corporate QA Manager, with dotted line reporting to the Plant Managers and the General Manager.

RESPONSIBILITIES:

- Performs and manages all functions of the quality assurance program.
- As HACCP Team Coordinator, directs all activities of the site's HACCP Team(s).
- Supervises and trains plant personnel in food safety and quality procedures.
- Ensures all plant operations conform to regulatory standards and good manufacturing practices.
- Responsible for HACCP plan and BRC certification.
- For plant QC and QA positions, interviews and screens applicants, makes hiring decisions, supervises staff, provides training and makes job change / termination decisions.
- Point of contact for regulatory bodies and customers on plant food safety and quality issues.
- Works with employees and supervisors to maintain harmonious working relationships and resolve conflict, in line with company policies.
- Submits purchasing requests for departmental supplies.
- Develops long-term professional working relationships with employees, fishermen, local communities and regulatory agencies. Represents the company professionally and appropriately in interactions with others.
- Maintains accurate, compliant and organized paper and electronic business records and files various internal and external reports.
- Keeps up to date with changing food safety and quality regulations and requirements.
- Works with other NPSI plants and the corporate office on various projects and initiatives.
- Other duties as assigned.



QUALIFICATIONS:

- 3+ years of seafood processing QA/QC experience, preferably in the Alaska seafood industry.
- HACCP certification preferred.
- Food science degree preferred.
- BRC certification experience preferred.
- Proven ability to manage employees, food safety and quality functions.
- Working knowledge of good manufacturing practices and food safety regulations.
- Influential, collaborative, professional demeanor. Effective oral and written communications.
- Intermediate Microsoft Office skills (Word, Excel, Power Point, Outlook).
- Ability and willingness to work in a seafood processing plant with inherent hazards such as moving machinery, ammonia, wet floors, noise, forklift traffic, etc. Work is often in inclement weather (cold, wind, rain, snow).
- Ability to work long hours, seven days a week, during the production seasons.
- Consistent and reliable attendance is an essential function of this position.

To apply for this position, submit resume and professional work references to: HR@nspi.us

Additional Information:

Excellent benefits offered. Position open until filled. Not all applicants will be contacted for additional screening. Please visit our website at www.NorthPacificSeafoods.com for additional information about our company. No phone calls, please.