



NOTICE OF POSITION OPENING

JOB TITLE: Corporate Quality Assurance Manager

LOCATION: Seattle, WA

GENERAL DESCRIPTION:

The Corporate Quality Assurance (QA) Manager oversees all aspects of the company's quality assurance programs. Manages standardized, effective food safety programs at seven seafood processing plants in Alaska. Ensures QA programs meet or exceed regulatory requirements and customer specifications. Develops and maintains written programs and records, trains and mentors plant QA managers, works with production and sales teams on quality initiatives, and answers inquiries from customers, consultants, auditors and brokers. Supports corporate policies and initiatives and maintains positive relationships with internal employees and external stakeholders. This position is both highly technical and highly collaborative, with responsibility for the integrity of our food products from the purchase of raw materials through the consumption by consumers. The Corporate QA Manager is exempt from overtime and reports to the President.

RESPONSIBILITIES:

- Manages all functions of the company's quality assurance and food safety programs.
- Serves as Recall Coordinator for the organization.
- Trains and mentors plant management and sales staff in food safety and quality matters.
- Ensures all plant operations conform to regulatory standards and good manufacturing practices.
- Ensure proper HACCP plans are in place covering all products and locations.
- Responsible for third-party certifications (such as BRC, RFM, MSC, etc.).
- Maintains accurate, compliant and organized paper and electronic business records. Files various internal and external reports. Ensures plant records are kept according to regulatory and company retention standards.
- Keeps up to date with changing food safety and quality regulations. Shares pertinent information with corporate and plant management.
- Point of contact for regulatory bodies and customers on food safety and quality issues.
- Develops long-term professional working relationships with employees, fishermen, regulatory agencies, NGO's and industry groups. Represents the company professionally and appropriately in interactions with others. Attends industry-related meetings.
- Inspects product at cold storage and processing facilities in the greater Seattle area.
- Other duties as assigned.

QUALIFICATIONS:

- 10+ years of Alaska seafood QA manager experience, including HACCP certification and BRC experience.
- Food science degree preferred.



- Proven ability to train and mentor employees.
- Technical 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 travel to remote areas of Alaska to work in seafood processing plants with inherent hazards such as moving machinery, ammonia, wet floors, noise, forklift traffic, etc. Work is often in inclement weather (cold, wind, rain, snow).
- Able to travel on short notice within the greater Seattle area. Valid driver's license required.
- 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@npsi.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.