



Quality Assurance Manager – Manitowoc, WI

GENERAL SUMMARY:

Manage all functions of Plant Quality Control Lab and associated check points and perform other duties as assigned. Carry out the policies of management to produce a high quality product consistent with costs and any pertaining regulations.

PRINCIPLE DUTIES AND RESPONSIBILITIES:

- Incoming raw product as received at plant.
- Containers - tin, fiber, labels.
- Processing - all phases of good canning practice with knowledge of Federal good manufacturing practices.
- Thermal Processing - monitoring of time, temperature, etc. Practice in still and continuing reporting.
- Incubation of canned product as a measure of sterility.
- Plant Sanitation - Bacteriological monitoring and investigation, along with plant sanitation inspections.
- Spoilage investigation and customer complaints with supplier contracts.
- Monitor quality level of labeling, packing, shipping and reduction of post processing problems.
- Maintenance of statistical records on Quality Control measurements and other lab records.
- Assist in FDA State Inspections.
- Review daily process records.
- Ensure employees maintain work area in a clean and orderly manner.
- May perform other duties as assigned by General Manager.
- Ensure employees follow Lakeside Foods established policies and procedures for this job as described in the training manual and orientation program.
- The quality manager is responsible for ensuring compliance to regulatory requirements, industry regulated standards, and overall food safety and quality functions.
- Notify General Manager immediately if any unsafe or potentially hazardous conditions are discovered.

KNOWLEDGE, SKILLS AND ABILITIES REQUIRED:

Knowledge:

- Graduate of Food Science Course or Technical courses in Chemistry, Bacteriology or commensurate practical experience. A knowledge of vegetable canning is preferred.

Language Skills:

- Ability to read, analyze, and interpret general business periodicals, professional journals, technical procedures, or governmental regulations.
- Ability to write reports, business correspondence, and procedure manuals.
- Ability to effectively present information and respond to questions from groups of managers, customers, and the general public.

Mathematical Skills:

- Ability to add, subtract, multiply, and divide in all units of measure, using whole numbers, common fractions, and decimals.
- Ability to compute rate, ratio, and percent and to draw and interpret bar graphs.

Reasoning Ability:

- Ability to solve practical problems and deal with a variety of concrete variables in situations where only limited standardization exists.
- Ability to interpret a variety of instructions furnished in written, oral, diagram, or schedule form.

TEAMWORK AT LAKESIDE (TAL):

- Through individual and team efforts, enthusiastically work toward the continuous improvement of his/her job, work area, department and Lakeside as a whole. Fully participate in TAL by "living" Lakeside's Standards of Conduct and being an active member of operational and project teams. By action and work, clearly and visibly demonstrate the spirit of teamwork, cooperation and respect for others in all business transactions and exchanges.
- Proactively create an environment that clearly and sincerely encourages the spirit of TAL in all areas of responsibility.

PHYSICAL DEMANDS:

- While performing the duties of this job, the employee is regularly required to stand, walk, sit, use hands and fingers.

WORK ENVIRONMENT:

- The noise level in the work environment is usually quiet.

Interested applicants should contact:

Lakeside Foods, Inc.
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