

# Quality Control Manager

North Nova Seafoods is currently seeking an experienced Quality Control Manager for a full-time position within our facility in Pictou, Nova Scotia.

Reporting to the Vice President of Operations, the successful candidate will have extensive knowledge of food processing and GMPs, problem solving skills, and strong oral and written communication skills.

The successful candidate must be able to work independently as well work directly with floor supervisors, line workers, and maintenance staff.

The successful candidate will be professional and very well organized, with the ability to successfully lead by example while also identifying issues and correcting actions as needed.

The candidate will have experience managing HACCP requirements and CFIA audits. The candidate will be responsible for keeping the company's HACCP plan up to date, and to develop and make improvements to standard operating procedures on an ongoing basis.

**The candidate must be able to work very flexible hours, including mornings, evenings, and weekends;** as our facility draws its inventory from local fisheries, which land product at varying times of day depending on the season.

## **Duties and Responsibilities:**

- Daily direct supervision of seafood production to ensure quality standards are met and best practices are carried out
- Management of the company's HACCP plan and monitoring of critical control points
- Devise procedures to inspect and report quality issues
- Review and update existing Standard Operating Procedures and company policies
- Development of new Standard Operating Procedures and company policies
- Collecting product samples for onsite and offsite testing
- Onsite testing of final product for indicators and pathogens
- Ensure the quality and consistency of output by assessing product throughout the entire production line
- Management of inventory of cleaning supplies, cleaning chemicals, some packaging, and various other consumables related to cleanliness and food safety
- Printing labels and onsite preparations for daily production
- Working directly with CFIA during onsite inspections and keeping up to date on all requirements
- Managing chain-of-custody, logistics documents, and other paperwork for seafood being sold internationally (typically by truckload or container)
- Fulfilling customer requests for quality control information on specific products

## **Requirements:**

- Background in Food Science / Food Safety / Quality Control
- HACCP and GFSI Certificates, or equivalent
- Thorough knowledge of Canada Food Act and Regulations
- Proven experience in a similar quality management role
- Experience in Food Production; Seafood would be an asset
- Experience with HACCP
- Experience dealing directly with CFIA
- Good knowledge of Microsoft Office (Excel, Word, Outlook) and ability to learn new software

Applications may be direct to Ms. Stacey Stone at [stacey@nnseafoods.ca](mailto:stacey@nnseafoods.ca)