PHILADELPHIA MACARONI COMPANY
MINOT MILLING

Immediate career opening for a motivated ***Food Safety and Quality Manager*** that enjoys being out in the plant and guiding the team! We are looking for a strong team player to "own the function" and be an integral part of the leadership team at our **Harrisburg, PA plant**. Great opportunity to make a difference and be part of a growing team!

Job Summary:
The Food Safety & Quality Manager leads the quality assurance programs within the plant, ensuring all the programs are adequate and followed completely in order to provide safe products, free of contamination, to all of our customers. The manager helps their department focus on the company initiatives and goals.

Essential Duties and Responsibilities

- Supervision of direct reports with responsibility for leadership throughout the entire facility
- Work with Manufacturing, R&D and the corporate Quality teams to ensure that product specifications meet consumer/customer needs while matching manufacturing capability.
- Provide leadership and coaching to employees through a shared Quality vision for the operation.
- Lead GFSI audit program and certification process.
- Facilitate trials related to quality improvement, new product commercialization, cost saving initiatives and reduction of variation in process and product quality.
- Conduct quality reviews with product systems and track performance against key action plans.
- Track, report, and review the Quality Performance Indicators on a regular basis to drive continuous improvement
- Facilitate RCA (Root Cause Analysis) of customer complaints
- Create long term value through an effective Quality Management System that consistently produces first quality products and improves facility competitive position.
- Lead product / process analyses or other product risk assessments and quality process deployments to proactively seek out and manage performance risk.
- Ensure functioning audit systems periodically assess procedures for both conformance to expectations and overall effectiveness.
- Increase capability of plant quality and laboratory staff through development and training
- Manage core training and certification processes at the facility
- Influence plant leadership to ensure all quality programs and systems are implemented effectively
- Engage local plant management and plant workforce to drive a best in class Food Safety & Quality Culture
- Ensure standard work through development of work documentation and training to standards
- Demonstrate fiscal responsibility in the management of the department
- Other duties as assigned by manager

About You:

- Bachelor's degree in Food Safety or related discipline required
- Minimum of 5 years food manufacturing leadership experience required
- Previous experience with GFSI audits, preferably BRC
- HACCP or PCQI Certification required
- Experienced and highly proficient in the use of Microsoft Office Suite
- Thorough understanding of GMP, SOP, SSOP, FDA and traceability
- Strong critical thinking, analytical and problem-solving skills
- Effective verbal, written interpersonal and presentation communications skills needed.

- Ability to demonstrate lean manufacturing, root cause analysis and process improvement skills
- Must be able to work in an environment with high heat and humidity
- Must be able to walk on concrete floors and climb stairs occasionally

Our company offers a competitive package including vacation, paid holidays, bonus based on performance, 401(k), health, dental and vision insurance and voluntary STD, LTD, and life insurance benefits.

Please email your resume and cover letter to: mthielhelm@philamacaroni.com

Equal Opportunity Employer