

We have an immediate career opening for a hands-on **Production Supervisor** with a high level of mechanical aptitude. This role is part of our leadership team at our **Fair Lawn, NJ** manufacturing facility. Come and join our fast-paced 109-year-old family-owned company committed to growth and continuous improvement!

Job Summary

The Production Supervisor will oversee and manage production for 3rd shift employees and ensure compliance with safety, quality, and quantity standards. Responsible for ensuring Safe work practices, Quality specifications are met, and Food Safety/Quality procedures are followed, Developing/Compliance to Standard Work procedures, and adherence to production scheduling/staffing requirements. Responsible for cross-functional collaboration with Processing, Maintenance, Shipping, and Quality departments to provide active leadership in support of Daily Operations to achieve customer service and productivity goals.

Essential Duties & Responsibilities

- Oversees production operations on assigned shift.
- Prepares work schedules to ensure efficient operations.
- Maintains knowledge of processes and equipment.
- Ensures that products are identified, weighed, and warehoused correctly.
- Troubleshoots issues that arise.
- Notifies maintenance department of equipment problems.
- Ensures that employees comply with applicable safety regulations, policies, and procedures.
- Ensures paperwork is completed and signed correctly.
- Performs other related duties as assigned.

Qualifications and Experience:

- **Minimum of 3 years of Leadership in a Manufacturing Environment** (Food/Pharma preferred) or equivalent operating experience in dry pasta manufacturing **with proven leadership**.
- Prior exceptional work experience with the company preferred.
- Must have demonstrated skills with training and developing team members.
- Thorough understanding of or the ability to quickly learn production operations and machinery.
- Excellent supervisory and leadership skills.
- Excellent verbal and written communication skills.
- Excellent organizational skills and attention to detail.
- Excellent time management skills with a proven ability to meet deadlines.
- Strong analytical and problem-solving skills.
- Ability to prioritize tasks and to delegate them when appropriate.
- Proficient with Microsoft Office Suite or related software to complete reports and logs.
- Knowledge of GMP, HACCP, Food Defense, BRC and OSHA requirements is preferred.
- Ability to manage/resolve conflict is essential.

Our company offers a competitive package including PTO, paid holidays, bonus based on performance, 401(k) with employer match, health, dental, vision, life insurance and short and long-term disability insurance.

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

Equal Opportunity Employer