



Job Title: Corporate Quality Assurance Manager

General Responsibilities:

This position is responsible for maintaining our current quality management procedures and systems as well as developing and implementing improvements and changes to those procedures and systems as needed. The position is accountable for making certain all products are manufactured and marketed free of any flaws or errors and are of the highest level of quality possible. Along with the Quality Assurance Team under it, this position ensures that our existing standards of production are satisfactory or above

Specific Responsibilities:

- **Maintain** and enhance our role in the **Global Food Safety Initiative and Safe Quality Foods certification.**
- Ensure our **compliance** to all **Federal, State and Industry** safety rules and **regulations.**
- **Identify** and set appropriate **quality specifications** for all company produced products.
- Implement methods to **inspect and evaluate products and production equipment.** In conjunction with that, develop and maintain the **testing processes of our product.**
- **Maintain** accurate and detailed **inspection records** of final products.
- **Responsible for** the rest of **the QA team**, including but not limited to: performance, contribution, cost.
- **Control Expenses that QA is involved in.** Offer suggestions to the balancing of cost control when possible.
- Ensure that all **associates** involved in production are **trained in best production practices** and assessment of quality goods.
- Implicit in assisting the company in **maintaining low level of customer complaint and high level of customer satisfaction.**

Required Skills/Abilities:

- Familiarity with quality standards and processes to follow federal, state, and local regulations
- Excellent time management skills with a proven ability to meet deadlines.
- Strong analytical and problem-solving skills.
- Strong supervisory and leadership skills.
- Proficient with Microsoft Office Suite or related software.
- Strong communication skills to convey information in reports and meetings.
- Excellent leadership capabilities to lead projects to successful completion.

Education and Experience:

- 3-5 year of Quality Control experience
- College Degree preferred.

Work Environment and Physical Demands:

- Work performed in an office and production setting.
- Exposure to plant environment such as noise, odors, freezing and cold temperatures.
- Occasionally required to lift or move up to 50 lbs.
- Regularly required to sit, stand, bend, reach and move about facilities.

Applicants must be currently authorized to work in the United States.

To apply, please download and fill out an job application ([English](#) / [Spanish](#)) and email it along with your resume* to hr@superiorfoods.co.

**Only applicants that submit a resume will be considered.*