

Senior FSQ Auditor and Training Manager
Flying Food Group LLC
Grapevine, TX

Responsible for ensuring compliance with all Good Manufacturing Procedures in our company's food processing environments. Training of all levels at Flying Food Group's current policies and procedures related to food safety and quality. (1) interfacing with internal technical groups, procurement, R&D, QA and other functions as needed to resolve complicated regulatory compliance or science based technical issues; (2) using working knowledge of nutritional databases (Genesis) to develop, plan, coordinate and conduct product development initiatives to meet timeline expectations for sensory and quality attribute metrics and audit Technical Services. Preparing monthly Food Safety and Quality Assurance reports, trend analysis, risk assessments. Tracking food science related regulatory compliance for USDA, FDA and unit local county requirements. Leading Customer and 3rd Party Inspections from regulatory (USDA, FDA, County, or local health departments as well as customer driven audits (e.g. Medina, NSF, and SQF) and all schemes related to the Global Food Safety Initiative (GFSI). Conducting internal food science related audits including e-audits, including preparation of inspection reports and corrective action plans and verification of corrective actions for all audit findings with multi-level stakeholders to negotiate agreement on unit progression tracking completion and reporting to customers. Conducting Customer Complaint data analysis and reporting using pivot tables and statistical comparisons of past performance. Computer modeling of pathogens for shelf life analysis on products developed by FFG, including maintaining tables, lab results and microbiological supporting documentation for validation of shelf life claims. Providing lab result analysis of environmental monitoring program with statistical support and interpretation of 3rd party and any internal testing results. Acting as corporate trainer, tracking unit progress for internal training and certification (e.g. HACCP and SQF), and ensuring all food safety-training requirements kept updated and current. Developing curriculum by job function for all food safety related training activities. Providing support to the Vice President of Food Safety & Quality, Director, Risk Management & Regulatory Affairs, Director of FSQ, and Senior FSQ Scientists.

Must have a Master's degree in Food Science or a related field. Degree studies must have included course work in Food Engineering, Food Technology, Food Chemistry and Food Safety. Must have HACCP certificate and SQF Practitioner certificate. Must also have three (3) years of experience as a Technical Services Technician.

Qualified applicants should send resumes to ddelligatti@flyingfood.com and reference code FSQ0323.