

Food Safety and Quality Assurance is an integral function at Camerican as it encompasses the vetting, monitoring, and verification of oversea suppliers to ensure the delivery of safe and quality food products to US customers. Camerican's customer base is comprised of various Food Industry sectors including Retail, Food Service, as well as Industrial accounts. Given the new FDA mandated Food Safety Modernization Act (FSMA) along with the rise in customer demands from all sectors, the Quality Assurance Manager is an important member on our team and plays a key role to ensure our foreign supply partners are in full compliance with all regulatory mandates and customers' requirements.

Responsibilities:

- Manage, develop, and implement Camerican's Foreign Supplier Verification Program and Food Safety and Regulatory Compliance Program.
- Perform Supplier Risk Analysis and review Food Safety documents for all current and potential suppliers.
- Diagnose and solve difficult and unforeseen problems regarding food safety, quality, and vendor relations.
- Audit foreign manufacturing facilities and perform verification activities.
- Work closely with foreign suppliers to resolve any issues that may arise.
- Review 3rd party lab testing results and Certificate of Analysis
- Conduct regular product cuttings and evaluate samples against product specification.
- Monitor suppliers' performance by regularly inspecting products, reviewing food quality and safety documents, and tracking customers' feedback.
- Coordinate with the Sales Support Team and assist with customer Quality Assurance/Food Safety documentation requirements.
- Manage and resolve customer complaints. Work with suppliers to find root cause and implement corrective actions. Analyze complaints data and report to senior management.
- Create, update, and review Camerican's product specifications. Evaluate customer's and supplier's specifications to ensure compliance.

Requirements:

- Bachelor's Degree in Food Science or related field; Master's preferred
- 3-5 years of experience in the Food Industry;
- Experience with GFSI audit schemes, as well as social audits;
- Knowledge of FSMA rulings and FSVP mandate;
- Knowledge and understanding of food microbiology and food manufacturing;
- Effective and clear professional verbal and written communication skills;
- Exceptional organizational skills and technical aptitude;
- Strong analytical and creative problem solving skills
- Ability to work well within a team and independently
- Self-motivated with critical attention to detail;
- Travel (15%) domestically and internationally.
- Knowledge of FDA labeling and nutritional regulations is a plus
- Experience with Product Recall, Import Alerts, and other Regulatory issues is a plus
- Experience with broad range of food items, especially in canned and frozen categories is a plus
- Experience in a prior manufacturing setting preferred.