



**AMOUN FOODS
DIRECTOR OF FOOD QUALITY and SAFETY
JOB DESCRIPTION**

Title: Director of Food Quality & Safety
Location: South Windsor, CT
Reports to: Assistant Director; Director

Overview:

AMOUN FOODS is seeking a passionate, enthusiastic, hands-on individual for their South Windsor, Ct Plants. The key responsibility is to coordinate and execute strategic objectives in food safety, regulatory and internal compliance, auditing, product recalls, quality assurance, microbiological testing in addition to meeting / exceeding federal, state and local regulatory compliance standards where applicable. This includes but is not limited to company quality compliance, continuous improvement processes, ongoing program improvement, product tracking, maintaining quality control samples, accomplishing top-notch audit results and maintaining industry best practices.

AMOUN BAKERY will need to rapidly expand production capacity while maintaining product quality integrity. The candidate for this position will have a background in the food manufacturing process and line management, with an entrepreneurial desire and passion to help lead a small company through a rapid growth period and build a base for future growth and success with safety and quality our hallmarks.

As part of a small and passionate team that will grow quickly, the individual must be resourceful and entrepreneurial (i.e. able to juggle a lot of balls in the air at one time and be most flexible in jumping in where needed) they will have to work well with all internal and external functions and disciplines to deliver consistently superior results. There are no walls around this position that will limit your involvement or responsibilities. So, if you are used to jumping in and helping where needed, even if it is not your expertise, this could be for you. If you like to build things, this could be for you. If you thrive in a fast-paced environment and growing industry (like the early years in the packaged food industry), this could be for you. If you are looking for a company that is not a 9-5 operator and instead makes you want to get up and go every morning and you can't wait to produce the next product, this could be for you. If you enjoy the satisfaction of being able to make great products with amazing competitive advantages, this could be for you. The individual we are seeking has to realize this opportunity is limitless and the rewards will be fast and furious each and every time we hit our milestones!

Position Responsibilities

- Development, maintenance and verification of auditing programs for the confirmation our expectations are executed on a consistent basis.

- Set acceptable Food Safety and Quality standards for manufacturing and required by our customers.
- Implement and maintain quality assurance and food safety programs.
- Possess comprehensive knowledge of all mandated regulations such as FDA and USDA Rules and Regulations, Good Manufacturing Practices, GFSI, SQF (All Levels) AIB, HAACP, Chemical Program, Bioterrorism Act, Recall and Return Program and Standard Operating Procedures and Processes in conjunction with our Director of Procedures and Policies.
- Implementation and maintenance of our Global Food Safety, Level II Initiative.
- Complete Third Party off site facility audits to ensure standards of compliance are met.
- Work closely with Operations to drive quality ownership from manufacturing to the warehouse through to distribution.
- Manage the risk assessment, identification, development and implementation of practices and procedures at multi-location operations associated with Food Quality and Safety.
- Maintain programs and share new updates for trends in the industry as they relate to food safety which is current and applicable at all times.
- Act as the liaison for technical and quality issues between the company, its sales force and its customers.
- Ensure completion of Internal Quality Control daily audits as required; Provide proper documentation for any audits necessary.
- Ensure all sanitation processes meet or exceed company and regulatory requirements.
- Develop and analyze trend data.
- Oversee monitoring, verification and validation activities to ensure all products leaving the facility meet the facility Food Safety and Quality.
- Act as the company representative for all external compliance groups/audits.
- Drive customer complaint reduction and manage to expectations.
- Define microbiological testing curriculum to support industry and governing guidelines.
- Develop quality and safety program methodology and parameters and ensure proper execution, interpretation and communication of results as well as program revisions and verification.
- Review completed in house audits and provide regulatory guidelines and action plans for corrective measures and follow up in order to meet compliance standards.
- Inspect facilities, machinery and safety equipment on a regular and spot basis to identify and correct potential hazards, food safety issues and to ensure safety regulation compliance.

Job Requirements:

- Bachelor's degree or equivalent combination of education and experience preferred; MBA or advanced degree a definite plus. Degree in Food Safety preferred.
- Background in federal, state and local regulations and industry best practices related to food safety and quality assurance desired.
- Certified Food Safety Trainer Preferred (recognized programs ex. Hazard Analysis and Critical Control Point- HACCP)
- Manufacturing management experience a plus.
- Significant knowledge and implementation skills of principles / practices for food safety and quality assurance preferred.
- Strong relationship and people management skills.
- Strong computer skills- Word, Excel and PowerPoint. Excellent Communications skills both written and oral.
- Travel to out of state facilities may be required.
- Knowledge of distribution operating systems, logistics and forecasting

About the company

AMOUN BAKERY has a line of products ready to launch that has already been well received by the food service and retail trade at several trade shows that we have recently invested. There are many more shows booked in quick succession to roll out our products. There are several new products coming right behind the initial brand and product launches. Our products have been well researched through a two-year pilot test program that allowed us depth of insight into the products and each category. They taught us well what we needed to know and what we didn't already know to be successful in this arena.

Our products have all of the best attributes and some that exceed all competition. Our plant has, or will have, all of the top certifications. Our products have all of the best certifications. We have one plant ready, are remodeling a second (and have options on a third) that should open shortly. Plans are to expand around the country very quickly. The Product line is the first of many lines already in the works with expectations that we eventually will be a product and brand leader on every aisle of the supermarket. Do you have what it takes to maximize this rare opportunity?

Learn more about AMOUN FOODS by visiting our website at www.amounpita.com

Candidates can submit resumes to Careers@amounpita.com

With "Attention: Tom Fox" in the Subject line

Better Bread Makes a Better Meal!

What's in **YOUR** Pocket?

EOE, M/F/D/V/E-Verify