

QC AND COMPLIANCE

Pacific Plaza Imports Inc and various divisions farms, processes, repacks and sells a variety of seafood products ranging from sturgeon and other varieties of fish caviar, various smoked products and a variety of other seafood products. The main facilities are a sturgeon farm located in Wilton, CA, which is near Sacramento and has a processing plant to process caviar, process and freeze sturgeon meat as well as a smoke house; a repacking plant for repacking all products, packaging and shipping directly to customers located in Concord; and currently one caviar café located in San Francisco. This position primary focus will be on the Sacramento site, but over time, as this new position develops, other sites will be incorporated into your responsibilities.

This is a new position, consolidating tasks done by a variety of people at a variety of locations into one position. As such, a comprehensive written policy and SOP's need better development and record keeping systems need consolidation. The development of the procedures to ensure Quality Control and Compliance and lead all third party seafood auditors, consolidation of paperwork for HACCP inspections as well as third party auditors paperwork trail needs, food safety practices as well as worker safety practices are being followed all need development under this new position.

RESPONSIBILITIES

- Ensures Quality Assurance through continuous inspection, testing and documentation of all tasks related to the processing of fresh and frozen seafood.
- Coordinates food safety, sanitation, and pest control compliance.
- Conducts food safety assessments and ensures compliance with 3rd party audits. Your primary focus will be on the documentation and audit process by third party audit companies.
- Be and stay current with all State, Federal, and local regulatory agencies to ensure compliance.
- Manages all food safety programs, including document review of records and associate training.
- Directs activities in maintaining and executing effective food safety and quality especially with respect to HACCP.
- Provides food safety and support to operations.
- Oversees Worker safety and compliance with company policies and OSHA regulations.
- Maintains active working relationships with all appropriate industry and regulatory bodies.
- Maintains organized and accurate records for all inspections related to incoming and outgoing product.
- Performs other relevant job duties as required and not necessarily listed here.

JOB REQUIREMENTS:

Education/Certification:

- A minimum of an Associate Degree in Biology, Food Science, Public Health, Environmental Science or related field required, BA preferred.
- HACCP certifications required OR capable of obtaining certification within 60 days.

Knowledge:

- Familiarity with FDA Food Code, Food Safety Modernization Act and Seafood HACCP requirements.
- Working knowledge of OSHA safety requirements and training.

Skills/Abilities:

- Computer skills is required. Proficient with Microsoft Word, Power point and Excel. You will be asked to demonstrate your level of competency with respect to these programs.
- Must be able to interface effectively with a wide variety of personnel but be a team player.
- Must be able to communicate food safety and worker safety concepts to a variety of workers.

Our Comprehensive Benefits Package Includes:

Salary of \$85,000-\$95,000 DOE

-Medical-Vision-Prescription-Dental

-Paid Time Off (vacation pay)

-Retirement Benefit Programs (401k)

Email resume and cover letter as a word attachment to Psionman@gmail.com

No phone calls please.