



**POSITION:** Quality Control Supervisor

**REPORTS TO:** Sr. Quality Manager

**SALARY:** Compensation commensurate with education and experience, range 65K-75K

**TERMS OF EMPLOYMENT:** Permanent - Full Time

**LOCATION:** Charlottetown, PEI

We are the proud makers of Honibe® natural health products- the only pure solid honey products in the world scientifically proven to retain all of honey's naturally occurring health benefit.

The Quality Control Supervisor will be responsible for coordinating quality manufacturing activities for the company's operations to ensure compliance with the corporate quality assurance program and regulatory compliance. In addition, the successful candidate will oversee all sanitation activities.

#### **KEY RESPONSIBILITIES**

- Collaborate with production, maintenance, and supply chain teams to ensure that quality control and sanitation standards are established and maintained throughout all manufacturing operations.
- Provide required QC and Sanitation training for all areas of the facility to ensure efficient resolution of issues.
- Coordinate all sampling and testing of raw materials, work in process items, finished product and environments within the facility.
- Perform laboratory functions such as, testing, equipment management, calibrations, and test product development.
- Performs release of packaging materials, raw materials or any WIP product as required.
- Communicate any non-compliances to respective department stakeholders.
- Participate in investigation activities associated with problems or failures within the overall quality assurance systems, to analyze root cause, to propose appropriate corrective action, and to document with deviation/NCR reporting tools.
- Support Production team for plant start up and shut down procedures.
- Directly supervises sanitation activities to ensure compliance to Sanitation Procedures and regulatory requirements within the plant.
- Establish and maintain corporate standards and systems to monitor facility cleanliness.
- Initiating OOS investigations as required by internal procedures and reporting out of specifications results, deviations, and non-conformances to the Sr. Quality manager immediately as they occur. Coordinate OOS investigations and ensure timely closure.
- Comply with all Company/Plant policies and Regulatory guidelines including but not limited to Good Manufacturing Practices (GMP), HACCP & SQF.
- Responsible for GMP trainings and conduct facility GMP audits
- Assist the Sr Quality Manager in the SQF/FDA documentation
- Perform other tasks as may be assigned by Sr. Quality Manager.



## **QUALIFICATIONS**

- Bachelor's degree or College Diploma in a technical discipline (Microbiology, Food) preferred
- Minimum 3+ years of food manufacturing experience in sanitation lead hand or leadership roles.
- Knowledge of applicable CFIA, HACCP, FDA and SQF requirements.
- Knowledge of food manufacturing production and sanitation processes.
- Excellent understanding of food safety including GMPs, HACCP and Sanitary design.
- Knowledge of production, engineering, warehouse, maintenance functions in a continuous operations manufacturing environment
- Experience with process improvement such as Six Sigma, Lean or equivalent

## **OTHER**

Must have authorization to work in Canada

## **PHYSICAL ASPECTS OF POSITION (INCLUDES BUT IS NOT LIMITED TO):**

This position requires the ability to:

Stand, or walk for an extended period

Be in manufacturing environment which can have varied temperatures and noise

Stoop, reach, kneel or crouch

## **HOW TO APPLY:**

For consideration, applicants must email resume to: [HR@honibe.com](mailto:HR@honibe.com) prior to **August 5, 2022**

*We thank all interested applicants; however, only those candidates being considered for an interview will be contacted.*