Job Title: Food Safety and Quality Manager

Company: Virginia Artesian Bottling Company

Location: Mechanicsville, VA

Job Type: Full-time, Monday - Friday

About Virginia Artesian Bottling Company:

Virginia Artesian Bottling Company is a leading producer of bottled water. With a commitment to excellence and a passion for delivering exceptional products to our customers, we are dedicated to maintaining the highest standards of food safety and quality.

Job Description:

As the Food Safety and Quality Manager at Virginia Artesian Bottling Company, you will play a pivotal role in ensuring the safety and quality of our products. You will lead the development and implementation of food safety and quality programs, policies, and procedures to safeguard our products and uphold our reputation for excellence. Reporting directly to the President, you will be responsible for managing all aspects of food safety and quality control within the company, including maintaining SQF certification.

Key Responsibilities:

Food Safety Management:

Develop, implement, and maintain HACCP (Hazard Analysis and Critical Control Points) and FSMA (Food Safety Modernization Act) compliance programs.

Conduct regular risk assessments and audits to identify potential food safety hazards and recommend corrective actions.

Ensure compliance with all federal, state, and local food safety regulations.

Quality Assurance:

Establish and maintain quality standards for all products.

Monitor and evaluate production processes to ensure adherence to quality standards.

Conduct routine quality inspections and manage quality control testing.

Supplier Management:

Collaborate with suppliers to ensure the quality and safety of raw materials and ingredients used in production.

Conduct supplier audits and evaluations to assess their compliance with quality and safety requirements.

SQF Certification:

Take a leadership role in maintaining and renewing the company's SQF (Safe Quality Food) certification.

Ensure all SQF requirements are met, documented, and audited regularly.

Documentation and Reporting:

Maintain comprehensive records of food safety and quality activities.

Prepare reports and documentation for regulatory agencies and internal stakeholders.

Implement corrective and preventive actions when quality issues arise.

Team Leadership:

Lead and mentor a team to ensure quality assurance and food safety.

Provide training and development opportunities to ensure a high level of competence among team members.

Continuous Improvement:

Drive continuous improvement initiatives to enhance food safety and quality systems.

Identify areas for improvement and implement best practices to optimize processes.

Qualifications:

Preferred, bachelor's degree in food science, Food Safety, or a related field.

Preferred, 5 years of experience in food safety and quality within the beverage industry.

In-depth knowledge of HACCP, FSMA, GMP (Good Manufacturing Practices), and other relevant food safety regulations.

Strong leadership, communication, and problem-solving skills.

Experience with quality control testing methods and equipment.

Certification in food safety (e.g., Certified Food Safety Manager) is a plus.

Benefits:

Virginia Artesian Bottling Company offers a competitive salary and benefits package, including health insurance, Paid time off, and opportunities for professional growth and development.

If you are a dedicated and experienced Food Safety and Quality Manager looking to join a dynamic and growing company committed to excellence, we invite you to apply for this exciting opportunity at Virginia Artesian Bottling Company.

To apply, please submit your resume and a cover letter detailing your relevant experience and gualifications to Nick@VirginiaArtesian.com