Job Advertisement Notes:

**Add in Information about the role**

**Key Responsibilities / Accountability of the Role:**

* HACCP compliance auditing and the measurement of the critical control points. Investigation and route cause analysis of non-conforming results.
* Calibration of weighing and temperature measurement equipment. Trouble shoot and investigate any deviation from specified targets
* Verification of cleaning through the Hygiene Management System including swabbing, titration & rinse water testing
* Sample collection for external analysis, microbiological, chemical and others as required. Investigation and route cause analysis of non-conforming results.
* Carry out hygiene audits according to schedule.  Discuss results with other departments and arrange the necessary corrective actions.  Carry out glass audit/foreign bodies and fabrication audits and others as necessary and communicate action points with the other departments.  Report to and work with the Shift Manager or Hygiene supervisor on any hygiene and housekeeping issues arising on shift.
* Customer complaint investigations - route cause analysis to drive complaint reduction and preventative actions.
* Maintenance and update of the site quality management system documentation.
* Raising of non-conformance investigation reports to the relevant departments with key information to allow them to conduct route cause analysis.
* Foreign body reports and investigation. Take the lead to investigate, determine route cause and implement corrective and preventative action where required.
* Complete hygiene validations to schedule.
* Carry out project work as required by Quality Manager or Technical Manager.  Carry out work according to project brief.  Report findings and conclusions to relevant personnel/departments.
* Where required assess work in progress (WIP) and finished product against the relevant specification (Quality Attribute sheet) carrying out physical, chemical and organoleptic assessment as appropriate. Investigation and route cause analysis of non-conforming results
* Where required support the raw material function with raw material assessments and intake checks and liaise with suppliers were applicable.
* Calibration and troubleshooting of metal detection equipment
* Provide technical support and coaching to the operations team where required in order to promote the site standards and drive the food safety culture.

**What you will need for the Role:**

* Level 3 food safety and HACCP training preferred.
* At least 2 years quality auditing experience within food.
* Ability to work on own initiative and manage your time with scheduled tasks
* Be self-motivated
* Possess the ability to identify areas for improvement within the process and act on them.
* Able to demonstrate clear understanding of Food Safety and HACCP principles.
* Attention to detail is key attribute in this role
* Availability to cover production scheduling and holiday cover, including weekend working during peak production, as required