

SPR02131 – Food Safety, Quality, and Regulatory Superintendent

This position is responsible for developing, maintaining, and auditing current regulatory programs such as H.A.C.C.P, S.S.O.P, and G.M.P. programs. Responsible for the development and control of Quality programs, projects, scheduling of staff members and assisting in training of Food Safety, Quality, and Regulatory Technicians. Responsible for the management of FSQR supervisors and technicians as needed. In the absence of the FSQR manager the position will act as a liaison between USDA and plant operations. This position has accountability for a medium to high complexity facility.

Principal Accountabilities

40% Maintain and monitor current HACCP programs, SSOP, GHP, SOPs, OPRPs, PRPs, Quality plans and records. Assist with FSMS review and implementation and act as liaison with USDA for follow up and actions as applicable.

25% Coordinate Food Safety and Quality Incident Reporting, incident investigations, corrective actions, and root cause analysis. Coordinate all audits, customer visits and serve in conjunction with other FSQR members on complaint/claims investigation and follow-up and audit responses.

10% Coordinate and review all in plant training for employees on food safety programs regulatory changes, specification changes and other program updates.

10% Manage Supervisory staff on daily duties, maintaining development plans and serving as scheduler for FSQR technicians in supervisor absence. Assist with technician development and succession plans.

10% Manage Sanitation and Pest Control Programs, and track and trend key metrics for departmental continuous improvement

5% Assist with other duties and projects assigned by Food Safety Quality and Regulatory Manager.

Required:

- High School Diploma
- Strong Technical knowledge in the areas of food safety, quality assurance and regulatory affairs.
- Minimum 3 years supervisory experience
- Working knowledge of Food Safety Programs, Knowledge of USDA standards in food safety. Must have some plant or operations experience.
- Requires basic computer skills, including Microsoft Excel, Word, and PowerPoint. Excellent written verbal and communication skills

Preferred:

- Bachelor's degree in Food Science, Animal Science, Poultry Science or related field preferred
- Minimum 3 years supervisory experience

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