



BCFoods is a global leader in the dried onion, garlic and vegetables category with factories, sales offices and warehouses worldwide. Our largest division, BCFoods North America, is looking for a Quality Control Manager for our Bolingbrook IL processing facility. Please see below for a description of the skill sets we are looking for in an ideal candidate.

Visit our website at www.bcfoods.com to learn more about us.

Job Description/requirements:

Implement, maintain and enforce the policies and procedures ensuring our products meet or exceed all food safety standards as established by customs, state and federal regulatory agencies and relevant industry accreditation at the plant level.

Continuously drive the company's culture towards food safety.

Experience in root cause analysis and corrective action writing.

Ability to perform risk analysis in a food safety environment.

Facilitate and lead 3rd party audits and responses to corrective actions.

Exposure to dehydrated product evaluation.

Must be able and willing to work in a production environment with strong spice and pepper aromas.

Must be able to lift 55 lbs. for product sampling and testing requirements.

Must have a working knowledge of HACCP with ability to review and update plans and ensure compliance of HACCP by suppliers.

Keen understanding of pest control and infestation prevention/management.

Must have strong report writing and presentation skills.

Excellent communication skills.

Comprehensive knowledge of MS programs including Word, Excel, Access & Outlook.

Bachelor's Degree in food Science or Food Safety, Microbiology, Chemistry or related.

Minimum of 3-5 years' experience in a Quality Control, Quality Assurance or Line Managerial role with QC responsibility in the food or beverage industry.

Responsibilities:

Reports directly to the Director of Quality Assurance with dotted line reporting to the Director of Operations.

Manage team of at least 3 direct reports and their day to day functions within the facility to ensure excellent quality support across all departments.

Review and approve all customer complaints. Investigate, report, and respond to, all customer complaints. Implement corrective actions where needed to drive improvements and reduce overall complaint rate.

Report complaints to the respective suppliers as needed for corrective action and long-term preventative action.

Verify and validate supplier corrective actions where appropriate.

Update and maintain the Supplier Management system.

Maintain internal audit schedule for the Bolingbrook facility.

Ensure annual audits are conducted, reported and properly filed.

Maintain internal audit schedule and report findings as needed.

Maintain and report on Quality related KPI's and metrics monthly the Director of Quality Assurance.

Work with 3rd party to manage our pest control program.

Govern the facilities sanitization schedule and initiatives.

Provide food safety training to all departments within the facility to promote continuous improvement.

Manage department performance through establishing expectations, holding people accountable and developing a sense of urgency in addressing QC responsibilities. Drive key performance indicators within the organization related to Quality Control.

Understand and implement regulatory requirements including HACCP, SQF & FSMA compliance.

Establish and manage the department's budget to ensure financial goals are met or exceeded.

Complete monthly reports in a timely manner.

Candidates must be within reasonable commute distance of Bolingbrook, IL.

We offer a competitive benefits package including medical, dental, 401K with match, flex spending, long term disability, and bonus.

Resumes and cover letters will be accepted by email only and must contain the following information to be considered:

1. When would you be available to start?
2. Provide salary requirement.

Please send resume and cover letter to Resumes@bcfoods.com. Please note "QCManager" in the subject line.