

Quality Control Assistant Manager – The key roles of this position include leading and maintaining the HACCP plan at the Bolingbrook facility, supply chain management and improvement including when necessary performing supplier on-site audits, supporting the ongoing development of product lines at the BC Foods Bolingbrook facility, maintaining all QC procedures for the Bolingbrook operation, leading customer and third party audits, communicating with all production locations on quality issues, implementing FSMA tools and training at the Bolingbrook facility, etc. The specific duties of the position include the following: Under the direction of the Director of Quality and Technical Services, ensure all BC Foods corporate QA/QC policies are followed and implemented; Complete customer questionnaires in a timely manner as requested; Manage the BC Foods Supplier Database; Assist and eventually lead audits in China and other BC Foods partner locations globally; Lead audits of the BC Foods BB facility as needed; Work closely with BC Foods BB Quality team on product evaluations and provide guidance to the BC Foods procurement teams; Lead Daily QC meetings at the BB facility; Lead the BC Foods FSMA efforts to ensure compliance and implement FSVP program; Provide feedback and ideas on cost saving initiatives for current and new products; Complete complaint investigations for all BC Foods sales regions for all products originating in China, as requested provide response to customers; Follow up on China complaint CAPA plans to ensure compliance; Report Monthly on KPI's for audits, complaints, supplier management and new product development activities as required by the Director of Quality Assurance and Technical Services; Prepare monthly report and participate in monthly P&P meetings; Discuss CAR with plants in China and globally based on complaint findings; Provide technical sales support for onion, garlic, vegetables and capsicums; Manage the HACCP plan and implementation at the Bolingbrook facility; Work with the QA Technician for daily/hourly QC CCP & CP checks; Lead HACCP team and create HACCP documents for new production lines; Lead Internal Audit program at the Bolingbrook Facility; Assist & advise plants relative to proper food safety protocols; Liaison with plants relative to desired quality improvements for existing product lines & new product development line extension plant trials; Special projects-research and analysis; Sensory evaluations for special projects; and Liaison with technical laboratories. Supervise 2 Quality Control Technicians.

Requirements – Bachelor's or foreign degree equivalent in food science, food safety, microbiology, chemistry or related field and 2 years of experience in the job offered or 2 years of experience in quality control in the food or beverage industry. Special skills - 2 years of experience in root cause analysis and corrective action writing; 2 years of experience performing risk analysis in a food safety environment; 2 years of experience facilitating and lead 3rd party audits and responses to corrective actions; and must possess HACCP certificate.

Employer and worksite: BC Foods, Inc., 485 West Crossroads Parkway, Suite B, Bolingbrook, IL 60440.

Send Resume and Cover Letter to:

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