

Safe Quality Food Manager

HyLife Foods, a division of the HyLife organization and leading primary pork processor for domestic and world markets, is seeking an experienced **SQF Manager**. To sustain our position as a premier supplier of quality food products, we strive to employ talented and motivated people capable of reaching the cutting edge of their discipline. This position is based in the vibrant community of Neepawa, Manitoba, which has a reputation for its beauty and high quality of life.

The focus of this position is to deliver on the project of creating and implementing a complete SQF compliant and auditable written program for HyLife Foods. The SQF Manager will be responsible for assisting in the project planning, resources scheduling, project execution, controlling, and project closure to ensure a complete and successful solution is implemented. This position reports to the Sr Manger of Quality Assurance and Compliance

This position will include the following responsibilities and day-to-day functions:

- Develop and Maintain strong links with pertinent departments such as Production, Maintenance, and Customer Service (Sales)
- Ensure the sustainability of the Quality Management system
- Create/revise pre-requisites programs as necessary according to GFSI either SQF, BRC, or ISO2200
- Update existing HACCP program and implement to satisfy the GFSI either SQF, BRC, or ISO2200 Requirements while maintaining compliance with CFIA regulatory requirements or new production processes.
- Interact and collaborate with the CFIA inspectors, Operations, Maintenance, sanitation, line employees, QA Manager and Supervisors when resolving food safety issues.
- Support in the implementation of improvements in quality production techniques
- Actively participates on overall Quality and Food Safety continuous improvement programs
- Assist in the production of a project plan of all phases, activities, and tasks necessary for execute on the successful implementation of the GFSI either SQF, BRC, or ISO2200 requirements, ensuring the project is within scope, time and cost.
- Assists with developing, coordinating and leading all project communication planning that provides for good stakeholder communications, reporting and management updates.
- Assist in the compilation of a detailed budget, keep it regularly updated for Senior Management and interacts with finance department to secure appropriate general ledger information

The successful candidate should possess the following qualifications:

- Must have worked in an SQF environment or implemented GFSI either SQF, BRC, or ISO2200 codes
- Experience in the Meat or Food manufacturing industry would be an asset
- Lead and participated in 3rd Party Audits.
- Strong organizational skills required to manage projects.
- "Great People Skills" required in managing a project and ensures the cooperation and support of all team members and interdepartmentally to successfully complete a project.
- Strong presentations skills and comfortable in leading large meetings.
- Well developed problem solving skills
- Excellent communication skills

We offer a comprehensive benefits package and competitive compensation based on experience and knowledge. HyLife has been recognized as a Platinum Member of Canada's Best-Managed Companies.

If you have the qualifications and the passion to meet this challenge then we would like to explore your potential.

Please apply online at: <http://hylife.com/current-opportunities/>

*We thank all applicants, however, only those under consideration will be contacted.
Only applicants currently entitled to work in Canada will be considered.*

