



Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce a new approach to job searching for Indigenous Job Seekers of Canada. Careers.Indigenous.Link brings simplicity, value, and functionality to the world of Canadian online job boards.

Through our partnership with Indigenous.Link's Diversity Recruitment Program, we post jobs for Canada's largest corporations and government departments. With our vertical job search engine technology, Indigenous Job Seekers can search thousands of Indigenous-specific jobs in just about every industry, city, province and postal code.

Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief description of the position to determine if the job is exactly what they're searching for. This practical feature allows job seekers to only research jobs relevant to their search. By including elements like this, Careers.Indigenous.Link can help reduce the time it takes to find and apply for the best, available jobs.

The team behind Indigenous.Link is dedicated to connecting Indigenous Peoples of Canada with great jobs along with the most time and cost-effective, career-advancing resources. It is our mission to develop and maintain a website where people can go to work!

Contact us to find out more about how to become a Site Sponsor.

Corporate Headquarters:
Toll Free Phone: (866) 225-9067
Toll Free Fax: (877) 825-7564
L9 P23 R4074 HWY 596 - Box 109
Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/19

Quality Assurance Supervisor (NOC Code: 92012)

Job ID	F9-FC-C0-8C-59-0E
Web Address	https://careers.indigenous.link/viewjob?jobname=F9-FC-C0-8C-59-0E
Company	North 49 Foods Ltd
Location	Moose Jaw, Saskatchewan
Date Posted	From: 2024-01-30 To: 2024-07-28
Job	Type: Full-time Category: Manufacturing
Job Salary	\$31.25/hr, 40 hours/week
Languages	English

Description

North 49 Foods Ltd. is in need of Quality Assurance Supervisor

Employment Terms: Permanent Full-Time

Brief Job Description

The Quality Assurance Supervisor will supervise and coordinate activities of personnel engaged in performing inspections and testing required for quality assurance of processes and products at the facility. The QA Supervisor will support in planning and directing activities relating to the development, application and maintenance of quality programs (HACCP, BRC, GMP and Customer Audits) to ensure compliance with company policies, food safety standards, government regulations and industry best practices. The QA Supervisor reports to the Quality Assurance Manager.

Critical Objectives

- Assures consistent quality and high confidence level in food safety of all products
- Assures consistent application of GMPs
- Assures microbiological compliance and product shelf life
- Assures the maintenance of BRC certification.
- Meets or exceeds KPIs

Responsibilities

Food Safety & Quality

- Lead, participate in and monitor GMPs, CCPs and other process controls.
- Support the development and implementation of quality assurance programs (HACCP Plans and Preventive Controls).
- Schedule, coach and develop product sampling procedures, and design shelf-life projects
- Effectively work with manufacturing and maintenance personnel to resolve quality and food safety issues.
- Organize and conduct training in HACCP & GMP, food safety and quality policies and procedures.
- Support the team in conducting traceability exercises.
- Verify HACCP/Preventive Control Program documents and procedures, including onsite verifications.
- Identify and resolve HACCP/ Preventive Control non-compliant issues in a timely manner.
- Recommend measures to improve in-process inspection methods, equipment performance and product quality.
- Collaborate with Maintenance and other departments and assist Quality Assurance Manager in backing-up QA Department.
- Other duties as assigned.

Leadership

- Exemplify the DFF values of People, Safety, Integrity, Quality and Customer Focus.
- Adhere to and promote Company procedures and policies at all times.
- All other duties as assigned.

Safety

- Provide and maintain a safe working environment for all employees and visiting customers.
- Work with the team towards achieving zero lost time and medical incidents.
- Adhere to the rules, regulations, and labour as per the site policies on OH&S.

Critical KPIs

- Number of CFIA CVS
- Number of CFIA CARs
- HACCP Program Integrity
- BRC Rating
- Internal Audits
- Customer Complaint Reductions

Position Requirements

- Minimum 5 years of experience in a food processing facility or manufacturing environment.
- University degree and/or diploma in a Science/Arts or equivalent combination of education and experience.
- Knowledge in general quality and food safety principles.
- Knowledge of HACCP and other Food Safety Programs.

Position Skills

- Excellent verbal and written communication skills.

- Proficient in using various types of computer software (Word, Excel, Outlook etc.).
- Ability to write policies and procedures.
- Ability to manage and coordinate multiple projects in a fast-paced environment.
- Ability to work well with others & independently.
- Ability to react to change in scheduling.
- Time management and organizational skills.

Physical Requirements

- Ability to work in a refrigerated environment and warm environments.
- Ability to work in refrigerated and warm environments.
- Sitting and standing for extended periods of time.

Working Hours: 8 hours/day, work shall begin from 7:30am to 4:00pm; 2 days off on weekends

Benefits: Disability, Dental, Vision, and Extended Medical Insurance

Work Location: 555 24th Avenue NW, Moose Jaw, Saskatchewan, CA S6H 7T2

How to Apply

Mail or Email Resume

Address: P.O. Box 295 Moose Jaw, Saskatchewan, Canada S6H 4N9

Email: careers@donaldsfinefoods.com

Job Board Posting



NewCanadianWorker
A Fresh Start for New Arrivals

Date Printed: 2024/05/19

Quality Assurance Supervisor (NOC Code: 92012)

Job ID	F3DF3ECBF4D7C	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=F3DF3ECBF4D7C	
Company	North 49 Foods Ltd	
Location	Moose Jaw, Saskatchewan	
Date Posted	From: 2024-01-30	To: 2024-07-28
Job	Type: Full-time	Category: Manufacturing
Job Salary	\$31.25/hr, 40 hours/week	
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Email: careers@donaldsfinefoods.com

Job Board Posting

NoExperienceNeeded.ca
your place for a first step or a fresh start

Date Printed: 2024/05/19

Quality Assurance Supervisor (NOC Code: 92012)

Job ID	D266BDA603148	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=D266BDA603148	
Company	North 49 Foods Ltd	
Location	Moose Jaw, Saskatchewan	
Date Posted	From: 2024-01-30	To: 2024-07-28
Job	Type: Full-time	Category: Manufacturing
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