Immediate career opening for a motivated **Food Safety & Quality Manager** that enjoys being out in the plant and guiding the team! We are looking for a strong team player to “own the function” and be an integral part of the leadership team in our large **Lee’s Summit, MO** facility.

Philadelphia Macaroni is a strong family owned company committed to growth and continuous improvement. Great opportunity to make a difference and be part of a growing team. Lee’s Summit is located less than 20 miles from Kansas City with easy access to all major KC metro highways. There is something for everyone there – sports, shopping and food enthusiasts, nature lovers or those looking to spend quality family time in the area!

**Job Summary:**

Responsible for the implementation and execution of the Quality Management System, and driving quality improvement initiatives at the plant level.

**Essential Duties and Responsibilities:**

* Supervision of direct reports
* Work with Manufacturing, R&D and the corporate Quality teams to ensure that product specifications meet consumer/customer needs while matching manufacturing capability.
* Provide leadership and coaching to employees through a shared Quality vision for the operation.
* Lead GFSI audit program and certification process.
* Manage the integrated pest management program and facility sanitation.
* Facilitate trials related to quality improvement, new product commercialization, cost saving initiatives and reduction of variation in process and product quality.
* Conduct quality reviews with product systems and track performance against key action plans.
* Track, report, and review the Quality Performance Indicators on a regular basis to drive continuous improvement
* Facilitate RCA (Root Cause Analysis) of customer complaints
* Create long term value through an effective Quality Management System that consistently produces first quality products and improves facility competitive position.
* Lead product / process analyses or other product risk assessments and quality process deployments to proactively seek out and manage performance risk.
* Ensure functioning audit systems periodically assess procedures for both conformance to expectations and overall effectiveness.
* Increase capability of plant quality and laboratory staff through development and training
* Manage core training and certification processes at the facility
* Influence plant leadership to ensure all quality programs and systems are implemented effectively
* Engage local plant management and plant workforce to drive a best in class Food Safety & Quality Culture
* Ensure standard work through development of work documentation and training to standards
* Demonstrate fiscal responsibility in the management of the department.

**Essential Requirements:**

* Food Safety or Science related Bachelor’s Degree with a minimum of 8 years’ experience in food manufacturing OR
* Associates Degree and minimum of 10 years’ experience in food manufacturing.
* Minimum of 5 years food manufacturing leadership experience required
* Previous experience with GFSI audits, preferably BRC
* HACCP or PCQI Certification required
* Experienced and highly proficient in the use of Microsoft Office Suite
* Thorough understanding of GMP, SOP, SSOP, FDA and traceability
* Strong critical thinking, analytical and problem-solving skills
* Effective verbal, written interpersonal and presentation communications skills needed.
* Ability to demonstrate lean manufacturing, root cause analysis and process improvement skills
* Must be able to work in an environment with high heat and humidity
* Must be able to walk on concrete floors and climb stairs occasionally

***Our company offers a competitive package including PTO, paid holidays, bonus based on performance, 401(k), health, dental, vision, short term disability, long term disability and life insurance benefits.***

***Come grow with us!***

**Please email your resume and cover letter to: sclemens@philamacaroni.com**

Equal Opportunity Employer