



The Stirling Creamery LTD is a world class food manufacturer that is on a mission. The mission is to Enrich Lives. With over 86 years in the industry, The Stirling Creamery LTD is proud to give back to our employees, communities and neighbors. We are proud of the tradition of innovative partnerships to help employees and partners lead better lives. We manufacture and supply Canada's premier food companies with value-added, innovative butter products. Our mission to Enrich Lives is recognized globally. Our quality work environment gives you the tools you need to succeed.

Are you looking for a position in Quality Assurance? The Stirling Creamery LTD is currently seeking a highly motivated results oriented Quality Assurance Supervisor with experience in food manufacturing.

Quality Assurance Supervisor

Qualified applicants will be responsible for planning, developing, innovating and implementing techniques, processes, systems, and procedures for controlling the desired level of quality for all goods. The applicants will also coordinate with production, suppliers and customers to meet or exceed quality expectations. They must also ensure compliance with HACCP, FSEP, and CFIA. A knowledge of SQF, BRC, ISO 22000, and GFSI would also be an asset.

Essential responsibilities will include:

- Ensure that product produced and shipped meets or exceeds customer expectations.
- Promote quality achievement and performance throughout the organization.
- Develop and implement QA and food safety standards.
- Supervise lab functions, new product testing and formulations.
- Create, manage, and ensure compliance to the internal audit schedule.
- Collate and analyze performance data against defined parameters.
- Environmental, health and safety standard compliance.
- Root cause analysis and corrective action.
- Verification and validation of sanitation procedures.
- Build and administer the prerequisite program for HACCP.

- Travel to visit suppliers and customers as required.
- Manage the document control system.
- Assess product specifications of the company and its suppliers, and compare with customer requirements.
- Work with purchasing staff to establish quality requirements for suppliers.
- Ensure compliance with national and international standards and legislation.
- Identify relevant quality-related training needs and deliver training.
- Ensure tests and procedures are properly understood, carried out and evaluated and that product modifications are investigated, if necessary.
- Supervise technical staff in carrying out monitoring and verification.
- Bring together staff of different disciplines and drive the group to plan, formulate and agree to comprehensive quality procedures.
- Liaison with auditors including CFIA and ensure the execution of corrective action and compliance with customers' specifications.
- Actively support sustainability initiative.
- Microbiological testing experience

Minimum Requirements:

- High ethical standards.
- Bachelor's degree in Food Science with an emphasis in quality.
- At least five years of experience in quality leadership at a food manufacturer.
- Working knowledge of statistical process control.
- Demonstrated leadership successes.
- Experience with HACCP, FSEP, GMP, and CFIA and related documentation.
- Experience leading new product introductions to ensure quality, safety and reliability activities and requirements.
- Experience analyzing customer concerns and actively participating in and monitoring corrective action.
- Experience in project management.
- Experience writing and implementing procedures.
- Experience implementing and enforcing industry standards.
- Maintain controls and documentation procedures.
- Excellent skills in prioritization, time management, interpersonal relations, communication negotiation and problem solving.

If you have the above qualifications and would like to be part of a growing organization that lives the mission to "Enrich Lives", please contact Bonnie Mroczek, VP of HR, Stirling Creamery LTD at bonnie.m@butterballfarms.com or 616-243-0105 x109