

Food Safety/Quality Manager

Come join our team! Waseen, Inc. is hiring a Food Safety/Quality Manager. Waseen, Inc. is a fast-growing, FSSC 22000 certified food and feed probiotic supplement manufacturer with a commitment to quality products and excellent service to our customers. We offer a benefits package that includes health insurance benefits with health and wellness discounts, 401K match, vacation and holiday pay. Experience in a Quality department in a food manufacturing company and with GFSI Certification is preferred, but a positive attitude and incredible work ethic is required.

Position Summary:

The Food Safety/Quality Manager is a member of the Waseen leadership team. Under direction of the President, the Food Safety/Quality Manager will be responsible for the overall management of the food Safety, Quality Assurance, and Quality Control functions at Waseen. This individual will provide Quality leadership to ensure that Waseen's products meet standards set by both the company and regulatory agencies. This individual will maintain and improve upon the Quality function to ensure compliance with industry regulations and certifications. They will also lead the HACCP and Food Safety Teams at Waseen.

Job Responsibilities:

- Maintaining FSSC 22000 certification, as well as ensure FDA and other regulatory requirements are met
- PCQI certification to ensure FSSC requirements through records and documentation
- In charge of company-wide Procedures including: Recalls, Document Control, HACCP Plan, Change Management, Calibration, Training (onboarding and Annual Food Safety), CAPA, Management Review, Auditing (internal/customer/regulatory), Emergency Planning, Validation
- In charge of PRP's including: Environmental Monitoring, Supplier Approval, GMP's, Sanitation, Pest Control, Allergens, Food Fraud Prevention, Food Defense
- Oversee and direct internal quality testing including microbial enumeration, shelf-life testing, and 3rd party testing
- Continuous Improvement focus with an emphasis on SMART objectives
- Strong attention to detail
- Strong initiative to be able to seek out information and make meaningful and effective changes to FSMS
- Strong Quality mindset to be "always audit ready"
- Communicate courteously with customers and suppliers to build relationships to maintain and improve FSMS
- Be flexible to move quickly between tasks and prioritize urgent tasks
- Perform other duties and needed by company, strong teamwork mentality

Essential Requirements:

- Entrepreneurial spirit and drive needed to work effectively with a growing company.
- Strong accountability, consistency and follow-through skills.
- Strong team player with strong oral and written communication and interpersonal skills.
- Intermediate to advanced math skills required.
- Critical thinking skills appropriate for advanced problem-solving activities required.
- Must have intellectual aptitude for analyzing data and drawing conclusions based on current guidelines, SOP's, etc.
- Strong computer skills are required, specifically Microsoft Word and Excel.
- Must be proficient in common laboratory skills required of microbiologists.
- Able to multi-task in a professional, respectful manner with keen attention to detail.
- Ability to meet deadlines with strong organizational and time management skills.

Required Education:

- B.S. degree or higher in Microbiology or similar discipline required.

- Minimum of 3 years' experience in QA/QC leadership roles, preferably in food manufacturing.

Required Experience:

- Previous experience in the field of biosciences required (minimum five years preferred).
- HACCP certified or HACCP trained
- Experience in creating, implementing, maintaining, evaluating, enforcing and updating a facility's GMPs, HACP, SOP's

The company is an equal opportunity employer.

Interested candidates should send their resume to:

Waseen, Inc.

Attn: HR Department

5711 W. Douglas Avenue

Milwaukee, WI 53218

Or by email to: lpenner@waseeninc.com