

**Job Title:** Corporate Brands Integrity Manager (Perishable Private Label Quality Assurance Manager)

**Location:** Pennsylvania

Our preferred client is a \$25 billion grocery retail company. They have approximately 750 stores in the United States and employ over 100,000 people. Our services have been engaged to fill this position due to a promotion within the organization.

**Position Description:**

The Corporate Brands Integrity Manager drives the development, maintenance, and continuous improvement of food safety and product quality standards for the corporate brands program. This person will manage the compliance with these standards through effective communication with suppliers, the sourcing teams, authoritative industry organizations, state and federal regulatory agencies and other food safety professionals. The position manages, provides direction, follows up and communicates with the suppliers and sourcing teams to ensure execution of action plans as necessary to correct any identified deficiencies in compliance with corporate supplier standards. This person will need to effectively communicate with the suppliers to develop accurate and timely information flow relative to product specifications and rapid alerts/recalls. Additionally as part of the process, the QA manager interacts with the sourcing teams to assure that the sourcing process includes assessment of suppliers' compliance with corporate brand standards.

**Primary Responsibilities**

- Manage the effort to continually assess and drive industry best practices and scientific knowledge base related to food safety. Apply the results of this effort to drive continuous improvement in food safety standards through ongoing partnerships with authoritative food safety committees within industry organizations, state and federal regulatory agencies, and other food safety professionals.
- Manage, communicate and implement quality standards with all manufacturers as outlined by corporate QA guidelines.
- Develop a comprehensive and relevant product specifications database and filing system accessible to the suppliers and corporate/divisional corporate brands, QA, & Consumer Affairs Departments. Additionally the QA manager will work closely with a senior and (2) regulatory label review specialists.
- Develop best practices for manufacturers and manage third QA party plant and product inspections and follow-up as needed. Partner with manufacturers in upgrading their QA Systems and identify those that cannot meet corporate QA standards.
- Analyze manufacturer operations for quality and corporate brand product integrity. Apply specialized knowledge and communications skills to extract accurate technical information regarding product safety and quality and identification of facilities (especially in developing nations) that actively produce company products. Motivate responsible parties to provide timely response to issues.
- Initiate and direct corrective action plans and evaluate acceptable resolutions from the suppliers as necessary to correct critical deficiencies in quality standards and food safety.
- Oversee best practice buying habits for obtaining quality commodities (lot-set-asides, run audits, etc.); work closely with corporate procurement staff on implementation.
- Execute all recall procedures company-wide as needed, working with manufacturer to determine extent and severity of recall and instituting corrective action.

**Qualifications**

Education and Experience

- Bachelor's degree/Food Science/Safety or Science Degree
- 8+ years of experience

Skills and Knowledge

- Excellent oral and written communication skills
- Strong negotiation and presentation skills
- Outstanding strategic planning skills
- Advanced Microsoft Excel knowledge
- Strong analytical skills and attention to detail
- Food Safety Experience, HACCP, prefer a Registered Sanitarian