



Quality Assurance Supervisor

Musco Family Olive Co., a privately held family business based in Tracy, California, with facilities across the state, has a newly created career opportunity in its Tracy, California. Rooted in expertise from the olive groves of Italy and built over many generations of active family involvement, Musco Family Olive Co. is a leading supplier of table olives in America. Musco is one of the largest olive importers in the world and contracts for nearly 50% of the California table olive crop.

Reporting to the Director of Quality Systems and Innovation, the Quality Assurance Supervisor will ensure the Company's products meet both external and internal requirements, including legal compliance, USDA requirements, and customer expectations.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Facilitate company's HACCP and SQF initiatives.
- Coordinate internal GMP inspection/audit program.
- Maintain an effective plant self-audit program.
- Manage 3rd party audits and corrective action plans.
- Manage food quality and safety documentation system and ensure current document version is available and in use.
- Prepare annual SQF and Management Reviews.
- Maintain existing and identify new SOP requirements. Follow through with support for training and implementation of new SOPs.
- Assist with ICIX and other customer requested documentation.
- Assist with maintenance of product specifications and regulatory inspections.
- Assist with employee training in food safety and quality initiatives.
- Perform other assigned tasks in order to support food safety and quality initiatives.
- Work with the Quality Team to develop, maintain, and implement HACCP, HARPC, GMP, and SQF programs.
- Supervise and facilitate plant sanitation and verification programs.
- Provides leadership and training to accomplish the company goals and objectives.
- Incorporate cannery floor organization and plant cleanliness among plant personnel.
- Follow all safety rules and regulations, including active participation in the prompt identification and communication of safety hazards.
- Follow all Good Manufacturing Practices.
- Immediately report all food safety and food quality problems to your supervisor.
- Other duties as assigned by supervisor.

JOB QUALIFICATIONS:

- 3-5 years in food safety and/or quality in the food industry, to include at least 1 year as a supervisor.
- Bachelor's degree (B.S) in Science (Food Science/Chemistry/Biology or equivalent combination of education and experience) along with working knowledge of low acid canned foods federal and state regulations preferred.
- Formal HACCP training with application experience.
- SQF certification with application experience.
- PCQI certificate.
- Strong organizational skills.
- Strong verbal and written skills and proficiency with Microsoft Office applications.
- Excellent interpersonal and communication skills. Bilingual, English/Spanish preferred but not required.

Join our team of highly motivated managers and committed professionals! We offer competitive wages and an excellent benefit package. To apply, send resume and cover letter to hr@olives.com. **We will be accepting applications until the position is filled.**

Musco Family Olive Co. is an EEO/AA employer and does not discriminate on the basis of race, color, religion, sex, age, creed, national origin, veteran status, physical or mental disability and sexual orientation. Women and underrepresented groups are encouraged to apply.