



**Job Posting:** Food Safety & Quality Assurance Manager

**Location:** River Point Farms – Hermiston, OR

**Company Profile:**

River Point Farms (RPF) is a subsidiary of AgReserves, Inc. (ARI). ARI is a multi-national, multi-corporate company that operates investment farms and ranches throughout the world. RPF currently has an opening for a Food safety and quality assurance manager.

**Position Description:**

This position ensures safety of food products throughout company operations. The position focus is maintaining and improving food safety systems and providing leadership and instruction in the implementation of programs, policies, and objectives to ensure food quality and safety. This position reports to the Director of Operations.

**Essential Job Functions:**

- Maintain and improve food safety systems to ensure food safety and quality including specifications, preventive controls, and test methods.
- Develop and maintain food safety systems including, HACCP, GFSI, SQF2, and GGAP, through internal audits, recall, traceability, environmental monitoring, allergen control and other programs.
- Analyze data, identify opportunities, and report on trends to drive progress toward high level food safety and quality metrics.
- Monitor new product transfer from product development and ensure robust systems in place to support new manufacturing processes and products.
- Manage food safety and quality data and processes.
- Deliver food safety and technical support to departments throughout the organization.
- Craft and develop food safety education and training tools.
- Provide leadership in quality system reviews and actively participate in defining solutions.
- Support continuous improvement projects and cross-functional quality initiatives.
- Supervise, train and provide leadership to team members.  
Conduct internal audits and 2<sup>nd</sup> party audits on the appropriate schedules and complete necessary paperwork.

**Skills and Other Qualifications Required:**

- Must have bachelor's degree in food science or related field
- Minimum of 5 years' related food processing quality assurance/supervisory experience
- Demonstrated expertise in IT related software (Microsoft, M3)
- Experience with GFSI, SQF and/or GGAP standards
- Strong experience with 3<sup>rd</sup> party food safety audits
- HACCP certification
- Bilingual Spanish/English preferred

**Salary/Benefits:** Salary is based on experience and qualifications. Benefits include: Medical, Dental, Group Term Life, Disability, Retirement Savings Programs (401k and Retirement Plus Plan), Flex-Spending, and other value-added benefits.

**To Apply:** Send resume to [careers.rpf@agreserves.com](mailto:careers.rpf@agreserves.com) with "RPF-Food Safety & QA Manager" in the subject line.

NOTE: The specific statements shown in each section of this job announcement are not intended to be all-inclusive, but represent typical elements and criteria considered necessary to successfully perform the job.