QUALITY CONTROL SUPERVISOR - Brinkley AR

Ebro Foods is a multinational food group operating primarily in the rice and pasta categories. Based in Madrid, Spain, it has a commercial and/or industrial presence in more than 25 countries in Europe, North America, Asia and Africa. In North America, it is a $1.1 billion manufacturing business with Riviana Foods (Rice) and New World Pasta (Pasta) products. It is the largest rice manufacturer in North America, and the second largest pasta manufacturer with brands including: Carolina, Mahatma, Minute, Success, Ronzoni, San Giorgio, Catelli and many more.

JOB SUMMARY

Under the general supervision of the Arkansas Regional Quality Control Manager the employee directs the day-to-day operations of the Quality Control lab overseeing testing and inspection of product at various points in the production process. The employee compiles and evaluates quality data; communicates with plant personnel to maintain product specifications. Employee will be responsible for overseeing administrative duties, including but not limited to, technician scheduling, payroll, and preventative maintenance of lab equipment. Employee will have a functional knowledge of all production processes.

RESPONSIBILITIES INCLUDE BUT NOT LIMITED TO:

1. Supervise/assist technicians to ensure quality testing is done accurately and in a timely manner.
2. Maintain both paper and electronic records to allow for organized and efficient access. Maintain all data in a recall ready state.
3. Prepare weekly reports as needed for departmental managers.
4. Facilitate communications between Quality Control technicians and production personnel to maintain product quality and reports concerns to the Arkansas Regional Quality Control and Plant Managers.
5. Maintain/calibrate lab and analytical equipment to ensure cleanliness and accuracy.
6. Under the direction of the Arkansas Regional Quality Control Manager perform supervisory duties, including but not limited to, scheduling staff, payroll, maintaining inventory of lab/office supplies and employee conflict resolution. Maintain proper staffing when technicians are out due to vacation, sick leave, PTO, etc.
7. Conduct new employee and annual refresher training of technicians to maintain proficiency and conformance to procedures and specifications.
8. Is trained and maintained as a GFSI/SQF Practitioner.
9. Cross train with production and be able to support their initiatives.
10. Perform additional duties as assigned.
11. In case of the Quality Control Supervisor’s absence, the position will be covered by each plant’s QC Senior Tech under the direction of the Arkansas Regional Quality Control Manager.

REQUIREMENTS:

(A) Education

- B.S. Microbiology, Food Science or other related area

(B) Prior Work Experience

- 1-3 years in a food manufacturing environment preferred, but not required.

(C) Certificates and / or licenses

- Valid State of Arkansas Driver’s License
- HACCP, GMP, SQF certifications must be obtained within first year of employment

SKILLS

A) Physical and / or mental requirements (handling of materials, working positions - lifting, climbing...degree of problem solving, communicating (oral and written), reading comprehension.)
- Quality orientation and high attention to detail
- Excellent interpersonal and communication (both written & verbal) skills
- Ability to perform basic/advanced mathematical computations, including fractions and decimals.
- Experience with personal computer software applications (Microsoft Office, Word, Excel, etc.)
- Ability to climb ladders and stairs.
- Ability to lift and handle up to 50 lbs.
- Ability with corrected or uncorrected vision to differentiate color variation in product samples
- Ability to walk/stand 50% of the day

(B) Equipment Used: (types of equipment / tools or process used)

- Personal computer
- Various laboratory equipment

(C) Working Conditions: (environment - frequency and intensity of exposure to elements in daily work environment - heat, cold, noise)

- Extremes of heat / cold and noise
- Plant / warehouse environment

Riviana Foods offers a competitive compensation program and benefits packaging including: medical/dental, paid holidays and vacations, life insurance, 401(k) with match, Flexible Spending Accounts and much more!

Riviana Foods is an Equal Opportunity Employer and adheres to the equal employment opportunity guidelines set forth by federal, state and local laws. We do not discriminate against applicants on the basis of race, color, religion, national or ethnic origin, sex or sexual orientation, age, marital status, veteran status, mental or physical disability not related to job requirements or any other status protected by law.

Equal Opportunity Employer - M/F/D/V