



QUALITY AUDITOR (5S)

Job description

We are the custodians of our customers and consumers' expectations and support the business in achieving a true quality, food safety focused, working environment. We are proud of the products we produce, and all the brands we represent.

The finer details

Which site am I based at?

Which team am I a part of?

Technical

Who do I report to?

QA Manager

Who do I look after?

No One

Team size?

Do you have responsibility for a budget?

No

The purpose of your role

- ♥ Upholding legal, customer and consumers expectations, ensuring we are operating in a true quality, food safety focused, working environment. Support and coach all site functions on food safety and quality aspects of production
- ♥ To provide an operationally proactive Quality Assurance presence in order to monitor real time manufacturing Product Quality and Compliance to Quality Standards and Technical Procedures, and support cross functional improvements when required across all key stakeholders

Your key responsibilities:

- ♥ Ensure all individual and team activities are completed safely, with clear controls, understanding and instructions at all times and fully supporting a safety first culture.
- ♥ High factory floor presence and engagement with teams, developing a site food safety and quality culture.
- ♥ Engage with site operational teams to ensure all food safety and quality requirements are maintained at all times and coach to aid / improve understanding.
- ♥ End to end understanding of the process to ensure full traceability is maintained and routinely tested.
- ♥ Provide verification of legal, food safety and quality systems, reporting results in a clear and accessible format
- ♥ Collate and present summary trends of information in a clear and concise manner in meetings
- ♥ Uses knowledge of site KPI's to focus teams on driving improvement.

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Qualifications & experience

Essential:

- ♥ Formal qualification or demonstrable
- ♥ industry experience
- ♥ HACCP Level 3
- ♥ Food Safety Level 3

Desirable:

- ♥ Food Degree
- ♥ Internal audit qualification
- ♥ Good Coaching skills

- ♥ Investigate live issues and trends, working cross functionally to develop a team solution or escalating to key stakeholders if appropriate.
- ♥ Supporting of Development trials, ensuring success criteria are met through data collation and analysis prior to scale up/launch of products or packaging.
- ♥ Conduct audits to schedule and ensure corrective actions are completed, in full, to root cause.
- ♥ Identify opportunities of technical knowledge or skills gaps at operational levels and support training or guidance through local Department Management.
- ♥ Actively seek opportunities for continuous improvement in self and others.

What good looks like for this role

Decision Making

Collaborates in issue resolution and, when appropriate, escalates in response to issues raised or identified. Revises scope of activities based on data and findings.

Coaching

We expect you to actively coach the teams you interact with in real time to drive compliance to standards.

Energy & Prioritisation

Exhibits enthusiasm and encourages others to complete work in a timely manner, gaining satisfaction from team achievement Proactively prioritises monitoring of systems related to identified trends or issues with a typical horizon of this week/next week

Attention to detail and accurate communication,

All communication, verbal and written must be accurate, effective and tailored to the audience at all levels in the business.

Problem resolution with sustainable solutions

Coaches or facilitates RCA to provide sustainable solution. Uses trends, data and facts to drive continuous improvements to support business objectives.

HR use

Date of last review:

Job reference no:

Job level:

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Job family:



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