



Fine Choice Foods Ltd. specializes in the manufacturing of Asian-themed foods such as: spring rolls; samosas, dumplings and sauces. For over 31 years, we have been supplying food service providers and retailers across Canada and in the US. For more information, please visit our website at: www.finechoicefoods.com

Position: Quality Assurance Manager

As a valued member of the Fine Choice Foods team, you will oversee the Quality Department and contribute to the overall long-term success of the organization. The Quality Assurance Manager will report to the General Manager. You are a self-motivated and passionate individual, who has a high sense of urgency, thrives on a wide array of work and can deliver consistent results on multiple priorities.

Primary Responsibilities:

- Manage, train and provide leadership to the Quality Assurance Department staff
- Supervise, manage and train QA staff under their responsibility
- Interact effectively, constructively and productively with personnel at all levels within the organization
- Provide visible and committed Food Safety Leadership to the entire plant; maintain current knowledge of trends and ensure adequate resources to support plant needs
- Conduct and oversee Internal Audits and mock recalls; ensure that the facility is in compliance with Regulatory and Quality requirements (CFIA, USDA, GFSI, QMP, specifications, etc.)
- Oversee and ensure effective implementation and continuous improvement of all Food Safety and Quality Standards
- Act as the point of contact for CFIA matters requiring immediate corrective action
- Support the SQF practitioner, ensure completion of internal audits to comply with GFSI Certification and prepare & participate in audits required by others such as customers, CFIA and USDA
- Liaise with government agencies and 2nd and 3rd party auditors
- Provide leadership role to operations during Food Safety and Quality investigations; primary individual to direct food safety investigation activities in the event of a food safety issue or product recall
- Assist, provide instructions and training to the production and sanitation teams relating to Food Safety and Quality
- Ensure documentation, corrective actions and follow-ups are completed for food safety or quality non-conformance issue
- Ensure current maintenance of HACCP and FSMA system in place to be in compliance with regulations
- Ensure pre-shipment requirements are completed for USA exports
- Analyze micro and product analyses data to provide QA & Food Safety recommendations to Management



- Review customer complaints and consumer complaints, and approve or recommend final changes within responses to address root cause
- Primary participant in projects supporting new or modified products, new equipment installations, and quality improvements

Skills and specifications:

- HACCP certification
- SQF certification is an asset
- Fluent in Cantonese and/or Mandarin is an asset
- Self-motivated and passionate individual, who has a high sense of urgency, thrives with a wide variety of work and can deliver consistent results on multiple priorities
- Degree or certificate in Biology, Food Science or Microbiology
- Minimum 3-5 years of related Supervisory/ Management QA experience in a food manufacturing environment
- Strong leadership presence with the ability to mentor and coach
- Ability to manage and operate in high pressure situations
- Good interpersonal skills with the ability to work well in a team environment
- Ability to analyze issues and apply critical reasoning for problem solving
- Experience with meat processing/production is an asset

Location: 23011 Fraserwood Way Richmond, BC

Fine Choice Foods offers a competitive salary and a comprehensive benefits program (extended health & dental, MSP, 3 weeks vacation). Interested applicants must apply directly via email jobs@finechoicefoods.com. We thank all applicants for their application, but only those selected for interviews will be contacted by email. No phone calls please.

Fine Choice Foods is an equal opportunity employer that embraces diversity in the workplace and encourages applications from qualified women, men, visible minorities, aboriginal peoples, and persons with disabilities. We thank all applicants for their interest, but only those selected for an interview will be contacted.