

BUTTERBALL® FARMS, INC.

Imagine Butter Differently™

Butterball Farms, Inc. is a world-class food manufacturer on a mission to Enrich Lives and has been recognized as a West Michigan and National Best and Brightest company to work for three years running. With over 60 years in the industry Butterball Farms, Inc. is proud to give back to our employees, communities and neighbors. We imagine butter differently, have a highly recognizable client list and are known by our customers for our innovation, reliability, responsiveness, and our value-add approach to business. Our amazing culture is recognized globally. We are financially sound, rapidly growing and poised for continued success.

Are you a self-starter looking to lead the manufacturing facility in the areas of quality and food safety? Do you want to be a significant contributor by planning, innovating, developing and implementing systems and processes to ensure food safety and product quality for products manufactured at the plant? This opportunity may be what you are looking for. Butterball Farms, Inc. is currently seeking a highly motivated results oriented full-time Food Safety Program Manager to join our growing organization based in Grand Rapids, MI.

Quality and Food Safety Program Manager

Qualified applicants will be responsible for coordinating with production, engineering, suppliers and customers to meet or exceed quality expectations as well as ensure compliance with GFSI, USDA, MDA and other relevant standards including 3rd party audit requirements. Will manage plant HACCP, food safety, and associated programs and report to the VP of Quality and R&D.

Essential responsibilities will include:

- Responsible for ongoing maintenance development, implementation and improvement of the Quality Management system- BRC certified
- Work with plant staff and management to maintain, oversee and enforce all policies and procedures of the plant, quality assurance standards and programs, safe food handling procedures and sanitation standards in order to assure compliance with company guidelines
- Ensure that facilities are complaint with GMP, Food Safety and Quality Management system to meet national and international standards and customer expectations
- Validate and assure compliance with established food safety, quality and sanitation objectives through daily monitoring programs, team supervision, and on-going verification of internal and external laboratory or industry benchmarking
- Provide risk assessment analysis including verification and validation of sanitation procedures and product safety inspections
- Supervise lab functions, new product testing and formulations
- Strong skills with ability to teach, coach and counsel associates, build teamwork and employee morale, possess good conflict resolution skills and ability to work effectively with a wide variety of people with differing backgrounds and abilities

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- Develop and maintain documentation and controls to comply to record keeping requirements
- Manage food safety training program via Alchemy System
- Lead food safety team
- Assess product quality risk as needed in determination of final product disposition
- Environmental, health and safety standard compliance
- Implement solutions to quality problems through inspection, CAPA investigations and audits
- Work with purchasing staff to establish quality requirements for suppliers
- Travel to visit suppliers and customers as required
- Ensure tests and procedures are properly understood, carried out and evaluated and that product modifications are investigated if necessary
- Produce professional presentations and reports for internal and external meetings
- Must have a passion to work with food and people
- Perform other duties as needed for the successful operation of the manufacturing facility

The attributes and experience that are desired:

- Honest ethical, professional and positive approach
- Bachelor's degree in Food Science, Microbiology or related degree with a Quality emphasis as well as experience in a manufacturing environment with quality systems
- Well versed in GMP, personal safety and regulatory compliance. Understand HACCP and Quality Management Systems
- High attention to detail
- Ability to support all three shifts including presence as needed
- Maintain a good working relationship with fellow employees and set a good example of a team player for others.
- Strong analytical problem-solving skills with ability to understand the key requirements in the Quality and Food Safety Systems, development of continuous improvement programs and attention to reporting accuracy.
- Impeccable organizational skills with ability to balance and prioritize own time with the production schedule. Flexible to changing priorities.
- Good working knowledge of Microsoft Office programs (Excel, PowerPoint Presentation, Outlook, Visio, MS Project, SharePoint, Redzone (paperless compliance reporting)).
- A proactive approach by being able to identify problems as well as potential problems
- Current with technology and ability and utilize to improve efficiency
- Solid understanding of QA methodology and processes. Knowledge of BRC standards. HACCP and GMP.
- Technical competence in analytical chemistry or microbiology
- Strong analytical and problem-solving skills and attention to reporting accuracy.
- Working knowledge of Statistical Process Control (SPC).

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If you have the above qualifications and want to be part of a growing, fast-paced organization that lives the mission of "*Enrich Lives*", please email your resume to:
Resumes@butterballfarms.com.

www.ButterBallFarms.com

Butterball Farms, Inc. is proud to be an Equal Opportunity Employer