



Food Safety and Quality Assurance Manager

(Maternity Leave Contract)

Attention Food Safety and Quality Assurance Experts!

Are you an experienced Food Safety professional? Do you thrive in a fast-paced, team-oriented environment? Is fresh produce an area of interest for you? Are you a hands-on worker who regularly demonstrates initiative? Do your leadership skills set you apart from the rest?

If you've answered yes to any of the above, then Gambles might be the right fit for you!

Who are we?

At Gambles, produce is everything. Our business provides the widest assortment of top quality fruits and vegetables for the wholesale, foodservice and retail sectors. With a history dating back to the early 1900's, Gambles has grown and evolved in to one of the largest produce wholesalers in all of Ontario. Our goal is to not only be the supplier of choice for all of our customer's needs, but an employer of choice for "top talent" candidates and employees.

Integrity, Respect and Teamwork are the values we strive to demonstrate in our culture at Gambles. It is these values that drive every aspect of our business, especially with our people. Our people are the backbone of our business, which is why we are continuously looking to develop our people and bring super-stars onto our team!

Job Description

Providing safe, quality product is our top priority, so we need someone with the regulatory and operations expertise to ensure we highly satisfy our customer's. As the Food Safety and Quality Assurance Manager, you will be responsible for overseeing the day-to-day and strategic development of the Food Safety, Quality Assurance, and Ripening Department.

This positions reports into the Senior General Manager of Operations and works primarily out of our Distribution Center at 302 Dwight Avenue, Etobicoke. You will also be required to regularly travel to the Ontario Food Terminal located at 165 The Queensway, Etobicoke, which is about a 10 minute drive from our Distribution Center. The hours of work for this role are typically Monday – Friday 7am – 3pm, but will require flexibility depending on the needs of the team and the business. In this management position, there may be times where prompt follow-up is required when issues arise, regardless of the time of day. Please note that this is a contract position covering for a maternity leave, however there is a possibility of extension or transfer into a permanent position.

Responsibilities

- Provide leadership in managing Food Safety and Quality Assurance to achieve the organization's objectives, meet regulatory and customer requirements
- Accountable for compliance of Gambles' FSQM system
- Coach direct reports and implement process improvements within the department, which includes Produce Inspectors, Ripeners, and Food Safety staff.
- Implement Preventative Control Plan (PCP) at Ontario Food Terminal (OFT) location
- Oversee the implementation of corrective actions, special projects and studies to achieve food safety objectives
- Assume responsibility of the backup SQF Practitioner and to take appropriate action to ensure the integrity of the SQF System
- Work with buying and sales teams to ensure the effective communication of Quality Reports
- Review quality assurance system and methods on a periodic basis to ensure its efficient operation and its compliance with applicable regulations and standards
- Establish and supervise the inspection and sampling programs for raw materials
- Review QA inspection reports to assess findings, responses, and need for follow-up activities.
- Strive for continuous improvement in Food Safety and Quality Assurance
- Remain up-to-date on food safety, regulatory and quality trends, issues and initiatives in the food industry.
- Others tasks assigned by Senior Management

Qualifications

- Bachelor's Degree in Food Science and Technology, or a related field, or equivalent amount of relevant experience and education
- 3 – 5 years of experience overseeing a Food Safety and Quality Assurance Program, produce experience preferred
- Participated in at least 2-3 SQF Audits
- Experience in developing and monitoring food safety and quality inspection programs
- Good understanding of produce inspection equipment and any other related instruments
- Understanding of the SQF code and the requirements to implement and maintain the SQF system
- Excellent computer skills including working knowledge of Microsoft Office suite - Excel, MS Word, Power Point

Competencies

- Strong leadership and interpersonal skills
- Ability to work and make decisions in a challenging and sometimes ambiguous environment
- Well-developed presentation skills with the ability to present information and communicate with other staff, management, and customers
- Excellent oral and written communication skills
- Extremely detail oriented with proven analytical and problem solving skills
- Highly developed organizational and time management skills with the ability to prioritize and manage a diverse number of projects
- Must have a positive and initiative taking attitude

Interested parties should apply to jobs@goproduce.com

We thank all those who apply for their interest but only those selected for an interview will be contacted.

Please note that Gambles Ontario Produce Inc., is an equal opportunity employer located in a heritage building with our main office at 165 The Queensway, Suite 240. During the recruitment process, if you require any accommodation please email accessibility@goproduce.com in order to notify us of your required arrangements.