



JOB POSTING: BEEF QUALITY CONTROL & FOOD SAFETY SPECIALIST

We are seeking a highly skilled and dedicated Beef Quality Control & Food Safety Specialist to join our team. The QC specialist is responsible for ensuring the highest quality production standards and safety of our products. This role involves implementing & maintaining quality control procedures, conducting inspections, and collaborating with various stakeholders to uphold industry standards and regulatory requirements. The ideal candidate is exceptionally well organized with a high degree of care towards accuracy, security, and safety.

KEY RESPONSIBILITIES:

1. Develop and Implement Quality Control Procedures

- Implement quality control procedures and protocols for meat processing, packaging, and storage.
- Ensure compliance with industry standards, food safety regulations, and company policies.

2. Inspections and Audits

- Conduct regular inspections and audits of beef production facilities, processes, and equipment to identify quality issues, deviations, and non-compliance.
- Monitor and assess the quality of incoming and outgoing meat products and raw materials.

3. Quality Assurance Testing

- Evaluate quality through regular testing of fat content, and microbiological sampling, to assess beef quality, freshness, and safety.
- Utilize appropriate testing equipment and maintain accurate records of test results.

4. Supplier and Vendor Management

- Collaborate with processing plants and customers to ensure the consistent quality of beef products.
- Conduct audits and evaluations to assess adherence to quality standards and specifications.

5. Process Improvement and Issue Resolution:

- Identify opportunities for process improvement in beef production, packaging, and storage to enhance quality, efficiency, and safety.
- Monitor quality control metrics and implement corrective actions to address non-conformance issues.

6. Documentation and Reporting:

- Maintain detailed records of quality control activities, inspection results, and corrective actions taken.
- Prepare comprehensive reports summarizing quality performance, trends, and areas for improvement.
- Monitor service levels, fill rates, and ensure purchase order demands are met.

QUALIFICATIONS AND SKILLS:

- Bachelor's degree in Food Science, Animal Science, or a related field is a bonus but not required. Relevant certifications or additional training in quality assurance is a plus.
- Experience in quality control and assurance within the meat industry or food processing sector.
- Strong knowledge of beef production processes, quality standards, and food safety regulations.
- Familiarity with quality control tools, methodologies, and statistical analysis.
- Attention to detail and strong analytical skills to identify and resolve quality issues.
- Excellent communication and interpersonal skills to collaborate effectively with cross-functional teams, suppliers, and customers.
- Ability to work independently, manage multiple tasks, and prioritize workload effectively
- Proficiency in using computer software for data analysis, documentation, and reporting.

SALARY AND BENEFITS:

- Salary Range of (\$75,000 to \$110,000) based on experience and education.
- Medical and Dental Benefits.
- Relocation assistance provided for the right candidate.

Founded in 2002, AFN works with an extensive network of more than 2,000 independent family ranchers and provides raw materials to over 75% of major CPG brands and retailers in the country. The company's grass-fed beef is born, raised and processed in the USA. For more information, visit us online at our website or on LinkedIn.