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Quality Assurance Supervisor

Hiring organization
Talent Resource Professionals

Employment Type
Full-time

Beginning of employment
Immediate

Duration of employment
Full Time Permanant

Industry
Food Processing

Job Location
Greater Chico Area, California, United States

Base Salary
$ 80,000 - $ 120,000

Date posted
November 17, 2025

Valid through
31.12.2025

Description

Location: Chico, CA Area

Full-Time | Onsite

Employer: Confidential Food Production Company

About the Role

A confidential, family-owned, industry-leading food production company is seeking a highly motivated and detail-oriented Quality Assurance & Food Safety Supervisor to strengthen and manage our food safety, regulatory compliance, and quality assurance programs. You will play a key leadership role ensuring compliance with USDA, FSMA, HACCP, BRC, and customer requirements, while providing oversight and support to the Quality Control (QC) team.

Responsibilities

Job Responsibilities

Food Safety & Regulatory Compliance

- Maintain and update all BRC, HACCP, and food safety documentation (digital and physical).
- Ensure compliance with USDA, FSMA, HACCP, GFSI/BRC, and internal food safety programs.
- Conduct internal audits and maintain required certifications (HACCP, PCQI, Internal Auditor, FSMA, FDA IA Rule).
- Lead mock recall exercises and manage product traceability systems.

Quality Control Leadership

- Oversee QC department operations and ensure testing is accurate, safe, and cost-efficient.
- Manage positive product release and maintain product specifications.
- Track and trend customer complaints and specification deviations.
- Participate in complaint investigations and support CAR reporting for sales and customer teams.

Audit Support & Corrective Action Management

- Respond promptly to internal, regulatory, and customer audit corrective actions.
- Confirm completion, documentation, and training associated with corrective actions.
- Collaborate with management and department leaders to address audit findings.

Documentation, SOPs & Training

- Maintain controlled documents on SharePoint or equivalent systems.
- Review SOPs annually and ensure alignment with FSMA regulations.
- Assist HR with pre-harvest and new-hire training on contamination prevention and foreign material risks.
- Prepare and submit all required customer and regulatory documentation.

Continuous Improvement & Safety

- Identify opportunities for operational improvements within QC and QAFS functions.
- Mitigate food and employee safety hazards; communicate risks proactively.
- Support departmental initiatives and perform other duties as assigned.

Qualifications

Requirements

- Bachelor's degree in Food Science (preferred).
- HACCP certification (required).
- Minimum 3 years of QC experience, including 2+ years in a supervisory role.
- Experience with BRC or another GFSI-recognized food safety scheme.
- Strong proficiency in Microsoft Word and Excel.
- Exceptional analytical, problem-solving, and organizational skills.
- Ability to manage tight deadlines and adapt to rapidly shifting priorities.

Success in This Role Looks Like

- Strong performance in BRC, HACCP, USDA/FSMA, and customer audits.
- Accurate and timely execution of mock and actual trace recalls.
- High standards of documentation accuracy and compliance.
- Sound leadership and collaborative engagement with cross-functional teams.
- Professional representation of company values and safety priorities.

Reports To

Quality Assurance & Food Safety Manager

Job Benefits

- Competitive Salary (DOE)

- 401k with match
- Medical/Dental/Vision Benefits
- Internal growth opportunities
- Bonus opportunity
- PTO
- Several other amazing benefits