

Forsman Farms seeks a Food Scientist/Quality Assurance to oversee and coordinate Forsman Farms' food safety and quality program at our new shell and liquid egg processing plant. The Food Scientist/Quality Assurance is Forsman Farm's primary food safety and animal welfare compliance officer. This position ensures that the company is ready for all government, customer, third party, and internal food safety and animal welfare audits. The position is tasked with establishing company objectives through development and implementation of Food Safety and Food Quality Programs and Animal Welfare Program. The Food Scientist/Quality Assurance will work closely with Director of Operations, Plant Manager, plant employees, Quality Control, Farm Managers, and Production Quality Assurance to ensure that we meet Forsman Farms' expectations by providing our customers safe and quality eggs every single day while meeting all food safety, quality, and animal welfare standards. The Food Scientist/Quality Assurance reports to the Director of Risk Management and Business Development.

General Responsibilities

- Direct all Food Safety and Quality activities in the processing facility, including communicating food safety and quality goals and expectations to operations.
- Oversee development, implementation, and maintenance of Food Safety and Food Quality Plans, HACCP plans, and all prerequisite programs (e.g., GMP, SOP, SSOP, etc.)
- Develop and manage Forsman Farms microbiology laboratory to ensure that eggs are produced in a safe environment meeting customer and regulatory expectations.
- Oversee development, implementation, and maintenance of Production Quality Assurance Program. Partner with relevant stakeholders to create policies that meet and exceed customer and regulatory requirements.
- Oversee and manage Quality Control program and personnel, including scheduling, setting expectations, and ensuring all food safety and quality points are met.
- Oversee and manage Production Quality Assurance program and personnel, including scheduling, setting expectations, and ensuring all animal welfare standards are met.
- Manage and ensure we pass all third party and customer audits for food safety and animal welfare, including SQF, food safety and animal welfare Customer Audits, and United Egg Producer Animal Standards. Liaise with and other regulators.
- Oversee training program, ensuring that it meets SQF standards.
- Provide oversight of the plant laboratory operations and manage environmental monitoring program.
- Investigate and manage customer complaints, partnering with sales and operations to find solutions to problems that arise.

We are looking for individuals who are dependable, self-motivated, possess a strong attention to detail, and able to work with others and manage employees. The position requires a Bachelor's degree in Food Science or Food Safety with knowledge of chemical properties of food constituents as influenced by processing and storage, administration of food plant sanitation, food quality controls, food safety, and HACCP. We also require at least two years of experience in food processing environment as well as laboratory experience. SQF Practitioner certification is a must.

Forsman Farms is a fourth generation family owned farm. We offer a competitive wage and benefit package including health, dental, 401K, and vacation.

Office address:
1200 Commerce Blvd
Howard Lake, MN 55349

Equal Opportunity Employer