



Position Summary

Aqua Star (USA) Corp is looking to fill the role of a QA Manager at our headquarters in Seattle, WA. Reporting to the Director of Quality Assurance, the main responsibilities for this role will be to ensure Aqua Star food safety and quality management systems are adhered to in the sourcing, production, storage, and delivery of our product.

Responsibilities

- Ensure standards and oversee company compliance to food safety programs
- Verify product labeling to ensure compliance and traceability
- Responsible for overseeing branded/private label product specifications, artwork, and inspections
- Implement and oversee maintenance of HAACP programs with global supply chain
- Take a leadership role in initiation, coordination, and communication with all company stakeholders as related to food safety and quality assurance topics
- Assist with coordination and communication with packers, procurement, operations, sales, customers and top management on food safety, quality, and operations issues
- General communication with customers, production facilities, Aqua Star sales, sourcing, marketing, product development, etc.
- Collaborate on customer presentations for marketing and sales
- Responsible for managing consumer feedback across multiple communication channels
- Work with and participate in the R&D of new product lines, implement food safety, and quality practices
- Assist in the managing of the cold storage operations vendors and ensure compliance with Aqua Star standards
- Select and maintain qualified personnel for positions within areas of responsibility
- Other duties include: shelf life studies, Private laboratory coordination, Private Label documents/programs/websites, QA meetings, review vendor documents, monitor government websites (FDA and USDC/USA and CFIA/Canada) for regulatory changes and vendor adherence to import requirements

Experience & Skills

- 5 years' experience in a perishable food environment (production or retail related preferred)
- Proven leadership, communication, and management skills
- Strong computer skills (Word, Excel, PowerPoint, SharePoint, MS Dynamics, FileMaker Pro, Genesis R&D, SQL)

Education

- BS in Food Science, Biology, Microbiology, Chemistry, or Industrial Management/Technology

Benefits:

- Affordable and comprehensive Medical, Dental, and Vision plan options
- Optional Flexible Spending Accounts
- 401K Plan with company matching
- Additional Employer Provided Benefits: Life/AD&D, Short-Term and Long-Term Disability, and Employee Assistance Plan
- Annual Profit Sharing
- Commuting/Parking Reimbursement
- Health Club Reimbursement
- 2 weeks of Paid Time Off for new employees
- 8 Paid Holidays per year