



Lab Supervisor

Monday – Friday, 40 hours per week

Wage: DOE

Benefits: Health Insurance, Vision, and Dental, 401K, Paid Vacation, and Life Insurance

Sierra Nevada Cheese Company is a specialty creamery located Willows focused on producing value added dairy products. We proudly source local Grass-Fed and Organic Cow and Goat Milk and use traditional manufacturing processes to achieve superior quality and flavor in our award winning butter, yogurt, cheese, and cream cheese products.

Summary:

- Responsible for ensuring that food products meet standards set by SNCC and regulatory authorities
- Develops and reviews quality and safety policies and manages audits by third-party inspectors

Primary Responsibilities:

- Establish/modify policies and procedures including; SOPs, SSOPs, GMPs, HACCP Plan, Food Defense, etc.
- Review all records related to all plant manufacturing. This includes but is not limited to; manufacturing sheets, all calibration documents, sanitation records
- Organize and prioritize laboratory work and documentation
- This position will maintain all company certifications up to date. Must assist in any 3rd party audit and have the ability to respond to corrective actions or requests by auditors, customers, and/or vendors
- Maintain and update any food safety related documents
- Review all complaints, investigate and write corrective actions (if needed). Perform yearly trending on complaints to document where improvement is needed
- Maintain all supplier related program documents. This includes yearly updates of all supplier related documents
- Oversee environmental testing performed by QC Lab, communicate issues to proper personnel
- Must maintain all lab testing results and corrective action documentation
- Communicate with shipping department, compile and send out certificate of analysis requested by customers
- Comply with all company policies and procedures (GMP, HACCP, Critical Safety Rules, SOPs, SSOPs)
- Taste Testing and Quality Evaluation Program

Knowledge and Skill Requirements:

- Strong background in SQF, HACCP, FSMA, Food Safety and GMP's
- Degree in science or closely related field required
- Must be able to follow direction from QA/Food Safety Manager, Plant Manager, Owners
- Work safely with hazardous plant equipment, tools and chemicals
- Must be able to work quickly and accurately in a fast-paced environment
- Strong verbal and written communication skills and the ability to express ideas clearly
- Must demonstrate strong leadership, team building, training, multi-tasking and prioritization skills
- Must be able to demonstrate problem solving abilities and initiative when necessary

Working Conditions and Physical Requirement:

- Plant temperatures range from 55-85°F, depending on time of year
- Work shift frequently exceeds 8 hours
- Occasional lifting of up to 451bs required
- Constant use of hands, fingers and wrists
- Appropriate footwear for a production environment must be worn
- Constant wet, slippery floors. Must walk carefully, running not permitted
- Safety glasses must be worn

This document is for sole use by Sierra Nevada Cheese Company and may contain confidential and privileged material. Any review, use, distribution or disclosure by unauthorized parties is strictly prohibited.

To Apply: Email a completed Sierra Nevada Cheese Company Application to: Debbie@sierranevadacheese.com.