

QUALITY ASSURANCE ASSOCIATE - POULTRY

Position Overview

We are looking for a detail-oriented and experienced Quality Assurance Associate to join our poultry production and processing team. The ideal candidate will play a critical role in ensuring compliance with quality standards, regulatory requirements, and hygiene protocols throughout the poultry processing facility. This role is vital in maintaining product integrity, worker safety, and adherence to best practices in the poultry industry.

Responsibilities

1. Compliance and Regulatory Standards

- Ensure the facility complies with local and national poultry processing regulations, including those from Kiambu County.
- Assist in obtaining and maintaining necessary permits and certifications for the processing plant.
- Monitor adherence to environmental, safety, and hygiene standards.

2. Quality Control and Inspection

- Implement and monitor quality assurance protocols at all stages of production, from raw material intake to packaging.
- Conduct routine inspections of processing areas, equipment, and final products to ensure compliance with quality standards.
- Develop and maintain a system for tracking and resolving quality-related issues.

3. Hygiene and Sanitation

- Supervise sanitation programs, ensuring the facility meets or exceeds hygiene requirements.
- Monitor the effectiveness of drainage and cleaning systems, ensuring thorough sanitation.

4. Training and Development

- Train staff on quality assurance practices, safety protocols, and hygiene standards.
- Facilitate workshops on biosecurity protocols to prevent contamination and disease outbreaks.
- Support continuous improvement initiatives through staff development programs.

5. Emergency Preparedness

- Develop and implement emergency response protocols for quality-related incidents.
- Ensure safety equipment, such as fire extinguishers and first aid kits, is maintained and accessible.

6. Documentation and Reporting

- Maintain accurate records of inspections, audits, and quality assurance activities.
- Document any deviations from quality standards and outline corrective actions.
- Ensure equipment manuals, warranties, and performance logs are up to date and easily accessible.

7. Waste Management Oversight

- Ensure waste disposal processes comply with environmental and regulatory standards.
- Monitor the handling of by-products, offal, and effluents to minimize contamination risks.

8. Productivity and Improvement Programs

- Collaborate with teams to enhance production efficiency while maintaining high quality and safety standards.
- Support the implementation of programs aimed at improving feed access and production outcomes for farmers.

Qualifications:

- Diploma/Degree in Agriculture, Animal Science, Veterinary science
- Proven experience in poultry processing, quality assurance, or a related field.
- Strong understanding of hygiene, sanitation, and biosecurity protocols.
- Familiarity with regulatory requirements and compliance standards in poultry processing.
- Excellent organizational and communication skills.
- Ability to train and mentor staff effectively.

Work Environment:

This position requires frequent travel to farms and production sites. The ideal candidate will be comfortable working in field environments and engaging with diverse stakeholders.

Why Join Us?

By joining our team, you'll contribute to a purpose-driven organization that's revolutionizing agricultural practices and reducing food waste. We offer an environment of innovation, collaboration, and professional growth.

How to apply:

<https://airtable.com/appp7bLHoo3lf1er6/s>