



Role: **Quality Auditor Job Specification**

Location: **Southampton**

**Nourisher Food & Drinks produce a wide range of fresh, frozen & ambient food and drinks, with great flavour and nourishment at the heart of all we do.**

Using quality ingredients and innovative formats, our ranges offer convenience and great tasting solutions for our customers across retail and foodservice:

**Nourish:** a dysphagic food range that is designed to be nutritionally dense and bursting with flavour to enhance the meal experience for all people with swallowing difficulties.

**Frozen Cubes:** frozen cubes of organic baby food, just like home made and

**Drinks Concentrate:** drinks diluted with hot or cold water produce a delicious range of fruit teas, infusions and lemonades. From frozen individual portion to a long glass of fruit infusion in seconds.

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We are currently recruiting for a permanent **Quality Auditor** who has experience in a FMCG environment.

### The Role

Reporting to the Technical Manager, you will be assisting with the supervision and maintenance of Quality and Food Safety systems and documentation. You will be responsible for ensuring that the system is adhered to and that up to date documentation is in place to cover all operations affecting safety, legality and quality of product. Additionally, you will motivate team leaders, encourage teamwork and promote a quality culture among all staff.

### Responsibilities include

#### *Health and Safety*

Ensure adherence to all mandatory Health and Safety policies and procedures (see Health and Safety manual). Report any Health and Safety issues to the Production Manager.

#### *Maintenance*

Ensure that the internal & external fabric of the factory is kept in good state of repair. Report any issues to Engineering Manager.

#### *Hygiene*

Ensure that GMP procedures are being followed, by means of audit

### *Product Quality and Food Safety*

The Quality Auditor is responsible for assisting the Technical Manager with the implementation, supervision, maintenance and documentation of the Company Quality and Food safety system in accordance with the requirements of the BRC Standard.

#### Your role will include assisting with ...

- the Management of the HACCP system and to supervise the monitoring procedures, which control the Critical Control Points and Quality Control Points, identified by HACCP.
- the Quality Management System, reviewing procedures and work instructions as necessary.
- Management of the non-conformities to the system with appropriate and effective corrective actions where necessary.
- the control, implementation of all BRC/Organic Food Federation/Soil association/STS Documentation.
- customer complaints, to include documenting and trending.
- the completion of hygiene, GMP and process audits and management of glass audits and non-conformances arising.
- the management of traceability, product recall and crisis management procedures.
- Compiling and issuing product labels
- Maintenance of calibration schedules.
- routine structural audits, to ensure that the internal and external fabric of the building is kept in a state of good repair.
- Ensuring that staff are aware of personal hygiene requirements.
- the checking, signing, filing and maintenance of all relevant production documentation.
- Assisting engineer to re programme factory equipment, to include retort, foreign body detectors and check weighing machines.

If you think this would suit you, please send us your current CV along with a covering letter outlining your existing package details to [hr@rmcurtis.co.uk](mailto:hr@rmcurtis.co.uk)

**\*\*\* STRICTLY - NO AGENCIES PLEASE \*\*\***

**Please note** that if you have not heard back from us within four weeks of submitting your application, you have been unsuccessful on this occasion.