



4 x POULTRY MEAT INSPECTOR

BECAUSE YOU DESERVE BETTER

PROCESSING PLANT / QUALITY ASSURANCE DEPARTMENT

Namib Poultry (Pty) Ltd is a fully integrated broiler production operation established in 2012 and situated 30 km north of Windhoek on the A1 Highway on the farm Klein Okapuka. Namib Poultry (Pty) Ltd is an equal opportunity employer with the following vacancy available at our state-of-the-art Processing Plant. Interested and suitably qualified candidates as well as candidates from the designated groups are invited to apply.

PRIMARY PURPOSE OF THE POSITION

The main purpose of this job is to ensure that adequate quality control is performed in their respective areas of accountability. To advise the QA Supervisor when priority situations arise and perform accurate measurements of prescribed tasks on time and report deviations from the standard to Production.

KEY FUNCTIONS AND RESPONSIBILITIES

- On-line monitoring of processing and product inspections against Quality Standards.
- To ensure that QA checks are carried out on time at specified intervals.
- To ensure adherence to Food Safety procedures and protocols.
- Testing of incoming raw materials and packed finished goods.
- Follow-up and investigation of customer complaints and product returns.
- Ensure product temperature and cold chain is maintained.
- Monitor the condition and temperature settings of delivery vehicles for loading.
- Ensure process data is recorded and remedial action taken as required.
- Monitor the personal hygiene of production food handler personnel in the plant.
- Monitor housekeeping practices in all work areas and report deviations.
- Exceptional interpersonal and communication skills.
- Ad hoc Tasks as and when required by management.

MINIMUM QUALIFICATION, EXPERIENCE AND COMPETENCIES

- Grade 12 (NQF 4) passed with minimum requirements.
- PME / PMI certificate in Abattoir Hygiene and Poultry Meat Inspection preferred.
- Extensive formal training in Food Safety and Quality Assurance best practices.
- Minimum 3 (three) years working experience as a Quality Controller in a high-throughput FMCG processing facility.
- Computer literate (Microsoft)
- Proficient in written and spoken English being bilingual will be advantageous.
- Namibian citizen or eligible to apply for permanent residency.
- Proven on-the-job trainer background preferred.
- Must be able to work shifts, weekends, overtime, and on public holidays.

The company offers a competitive salary and market-related employee benefits.

Previously Disadvantaged Namibians (PDN) and women are encouraged to apply.

Candidates who qualify for the above position should send a short CV to the HR department.

Email: <u>HRSalaries@npi.com.na</u>

ONLY SHORTLISTED CANDIDATES WILL BE CONTACTED.

THE SUBJECT LINE FOR APPLICATIONS SHOULD BE: POULTRY MEAT INSPECTOR ONLY APPLICATIONS WITH THIS SUBJECT LINE WILL BE CONSIDERED.

CLOSING DATE FOR APPLICATIONS: 18TH OF MARCH 2024



