

VACANCY



NAMIB POULTRY

BECAUSE YOU DESERVE BETTER

2 x SUPERVISOR: QUALITY ASSURANCE

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. Interested and suitably qualified candidates as well as candidates from the designated groups are invited to apply.

PRIMARY PURPOSE OF THE POSITION

To maintain the HACCP/ISO 22000 and various contracted Food Safety systems within the Company.

- Carry out internal audits including required corrective actions by all departments.
- Daily on- line supervision of QA Monitors/ Personnel and Meat Inspection Points.
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KEY FUNCTIONS AND RESPONSIBILITIES

• Maintain the Process

Plant HACCP/ ISO 22000 and contracted Food Safety Systems
Adherence to scheduled QC plan and reporting outputs and efficiencies.
Prioritizing actions, monitoring QC processes, and proactive problem-solving on the production floor
On-the-job training of QC trainees and/or monitors
Understanding the Quality Assurance, Food Safety, and Quality Management System Policies and procedures including relevant records and documentation
Ensure that all the systems are fully functional during production.
Maintain Food Safety Management systems documentation.
Regularly conduct internal plant audits
Liaise with line management on all non-conformances and corrective action required.
Assist the QA Manager and/ or QA Systems Coordinator with follow-up and feedback on product returns and customer complaints.
Conduct in-house training of HACCP/ ISO/ Food Safety Management/ Quality Control related issues.
Analyse production records and QA statistics to identify areas to add value.
Provide technical process and product support within the Quality Department
Identify/ eliminate Food Safety hazards and improve Plant/ Staff personal hygiene.
Monitor external contracted Cleaning and Pest Control contractors including handling of non-conformances.
Ensure product specifications are adhered to.

• General

Reporting of results to the SHEQ Manager and/or QA Systems Coordinator including statistics and trend analysis
Assist with all emergency breakdowns when required.

MINIMUM QUALIFICATION, EXPERIENCE AND COMPETENCIES

- Grade 12. (NQF 4)
- National Diploma in Food Technology or Environment Health, BSc Microbiology, or recognized equivalent.
- A Poultry Meat Examiner/ Inspector certificate will be highly advantageous.
- Extensive background - maintenance of HACCP/ISO 22000 and other Food Safety systems preferred.
- At least 5 years of proven line supervisory experience in a FMCG food processing and manufacturing environment.
- Computer Literacy. (Microsoft Office)
- Namibian citizen OR eligible to apply for permanent residence.
- Valid Code BE driver's license.
- Proficient in written and spoken English, being bilingual will be advantageous.
- Willing and able to work, day/night shifts over time, alternating weekends and on Public Holidays as and when required.

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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: HRSalaries@npi.com.na

ONLY SHORTLISTED CANDIDATES WILL BE CONTACTED.

THE SUBJECT LINE FOR APPLICATIONS SHOULD BE: SUPERVISOR: QUALITY ASSURANCE
ONLY APPLICATIONS WITH THIS SUBJECT LINE WILL BE CONSIDERED.

CLOSING DATE FOR APPLICATIONS: 18TH OF MARCH 2024

