

PR/120699 | QA & FOOD SAFETY MANAGER

募集職種

人材紹介会社
ジェイ エイ シー リクルートメント タイランド

求人ID
1621215

業種
レストラン・フードサービス

雇用形態
正社員

勤務地
タイ

給与
経験考慮の上、応相談

更新日
2026年11月03日 10:59

応募必要条件

職務経験
6年以上

キャリアレベル
中途経験者レベル

英語レベル
ビジネス会話レベル

日本語レベル
無し

最終学歴
短大卒： 準学士号

現在のビザ
日本での就労許可は必要ありません

募集要項

Job Summary

The QA & Food Safety Manager is responsible for ensuring product quality, food safety, and regulatory compliance across manufacturing operations. This role leads the implementation of quality and food safety systems, manages audits and quality performance, and drives continuous improvement to maintain the highest standards of product safety and customer satisfaction.

Responsibilities

- Lead and manage all Quality Assurance and Food Safety activities within the manufacturing facility to ensure compliance with customer, regulatory, and food safety requirements.
- Develop and implement in-line quality control programs, ensuring production operators perform and document required quality and food safety checks accurately.
- Monitor critical control points, including metal detection, temperature control, product specifications, and packaging integrity throughout the production process.

- Supervise, coach, and develop the QA team, including technicians and inspectors, while ensuring effective daily quality verification activities.
- Oversee sanitation verification programs, environmental monitoring, ATP testing, and hygiene compliance across production and high-care areas.
- Maintain and continuously improve Food Safety Management Systems, including HACCP, GMP, GHP, BRCGS Food Safety, and FSSC 22000 standards.
- Lead internal audits, customer audits, third-party certification audits, and regulatory inspections, ensuring successful outcomes and timely corrective actions
- Coordinate microbiological, chemical, and product testing programs with external accredited laboratories and evaluate results for compliance.
- Manage supplier quality activities, including raw material inspections, packaging material approval, Certificate of Analysis (COA) reviews, and supplier issue resolution.
- Establish quality performance indicators, investigate non-conformities, implement corrective and preventive actions, and drive continuous improvement initiatives across the plant.

Qualifications

- Bachelor's degree in Food Science, Food Technology, Microbiology, Quality Assurance, or a related field.
- Minimum 7-10 years of experience in Quality Assurance and Quality Control within the food manufacturing industry.
- At least 2-3 years of leadership or management experience supervising QA/QC teams.
- Strong experience in food safety systems, including HACCP, GMP, GHP, and food manufacturing compliance requirements.
- Hands-on experience with BRCGS Food Safety and FSSC 22000 or ISO 22000 certification standards.
- Familiarity with ready-to-eat (RTE), frozen food, plant-based food, meat processing, poultry, or coated/fried food production environments is preferred.
- Strong understanding of food safety regulations, risk assessment, environmental monitoring, and quality management systems.
- Proven ability to lead audits, manage corrective actions, and drive continuous improvement initiatives.
- Strong leadership, communication, problem-solving, and stakeholder management skills, with the confidence to make critical quality decisions when required.
- Good command of English and Thai, with the ability to prepare reports, manage documentation, and communicate effectively with auditors and customers.

#LI-JACTH

#citybangkok

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会社説明