



## QA Manager

**Location:** Attleborough, Norfolk

**Salary:** £35 - £40k (DOE)

**Type:** Permanent, Full-Time

### Ready to lead the charge on food safety excellence?

We are a successful, growing free range egg business looking for a credible self-starter to join our team. As **QA Manager**, you won't just be ticking boxes; you'll be the driving force behind our quality-focused culture, ensuring our standards are not just met, but exceeded every single day.

#### The Role

You'll oversee the daily QA operations, balancing hands-on participation with team supervision. Your mission is to ensure every product leaving our site meets statutory obligations, customer requirements, and industry benchmarks.

#### Key Responsibilities:

- **Lead & Inspire:** Support production & QA operatives, setting clear objectives and advising on best practices.
- **Culture & Training:** Deliver Food Safety training to the production team and integrate across all shifts (including weekends and evening cleaning) to embed high standards.
- **Audit Mastery:** Drive unannounced audit prep (including **BRC**) and conduct internal audits to ensure we are "always ready."
- **Strategic Support:** Assist the Head of Technical with external regulatory bodies, report on KPIs, and monitor complaint trends to identify root causes and implement corrective actions.
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#### What You'll Need

- **Experience:** 2+ years in a food manufacturing quality supervisory role.
- **Education:** Level 3 **HACCP** and Level 3/4 **Food Safety**. Ideally, an HND/BSc in Food Science or a related field.
- **Technical Savvy:** Deep knowledge of **GMP**, **SOPs**, and current FSQ/WHs legislation.
- **Personal Attributes:** High accuracy, strong numeracy, and the ability to build team capability while addressing issues effectively.
- **Bonus Points:** IOSH training is a plus.

### **The Details**

- **Working Pattern:** 40 hours per week (5 x 8-hour days).
- **Important:** This role **includes Saturdays**. A fixed non-working day between Monday and Friday will be agreed upon.

### **How to Apply**

If you have the drive to deliver continuous improvement in a fast-paced environment, we want to hear from you. Please send your CV to [HR@angliafreerangeeggs.co.uk](mailto:HR@angliafreerangeeggs.co.uk)