Position Title: Quality Control Department Manager, Dairy

Job Description
The Quality Control Department Manager manages the quality and food safety of products manufactured at the Dairy Processing Plant. This includes answering customer questions and concerns about Publix products, ensuring kosher certification, and supervising a team of lab technicians. The Quality Control Department Manager reports to the Manager of Food Safety.

Additional responsibilities include the following:
• manage the Quality Control (QC) Department by training, scheduling, developing and evaluating associates and administering Publix Corporate and Manufacturing policies
• manage the Quality Control Programs, which includes participating in day to day operational decisions, maintaining current programs, and implementing new programs
• manage and direct improvement projects for the Quality Control Department, which includes working with plant staff to insure that all projects meet Publix quality and product safety standards
• implement and maintain food safety control systems included but not limited to Hazard Analysis Critical Control Point (HACCP), Sanitation Standard Operating Procedures (SSOPs), Good Manufacturing Practices (GMPs), and the Safe Quality Foods (SQF) program
• work with Corporate Quality Assurance team to develop common quality systems
• provide leadership and direction to plant staff in regards to facilitating growth, communication, sharing information, development of uniform product and quality specifications, and HACCP programs and other food safety control system programs
• serve as a technical and information source to the plant staff, Manufacturing Supply/Purchasing, Publix Certified Supplier Program, other Publix departments, industry affiliates, regulatory agencies and customers
• develop statistical process control programs for food safety and quality assurance key performance indices and
• communicate regularly with the Corporate Quality Assurance, General Manager, and plant staff on all quality concerns that would involve the operations of the plant.

Required Qualifications
• Bachelor’s Degree in Microbiology, Dairy Science, or a related field, or equivalent experience
• 2 years of experience in food manufacturing
• have food protection manager certification (within 90 days of start date in the position)
• must have good understanding of sanitation, microbiology, chemistry, allergen control, nutrition and Good Manufacturing Practices
• ability to use production computer and automation systems, including appropriate software applications
• ability to think creatively to identify improvements and develop solutions
• ability to maintain confidentiality
• ability to exhibit poise and professionalism in stressful situations and make appropriate decisions
• excellent written and verbal communication skills
• possess strong leadership skills
• must have excellent organizational skills, including the ability to prioritize tasks and manage multiple projects
• ability to interact with all levels of the organization, regulatory agencies, customers, vendors/suppliers and other industry personnel
• must be willing to work flexible hours including nights, weekends and holidays
• ability to travel overnight or on extended trips, including by air and
• ability to work well with others and to be a team member in a positive manner.

Preferred Qualifications
• Bachelor’s Degree in Microbiology, Dairy Science, or related field and completion of some continuing education (graduate) courses
• Publix manufacturing leadership experience
• five years leadership experience in a Manufacturing environment
• working knowledge of Dairy Manufacturing operations
• trained in HACCP and SQF practitioner certification
• must have the ability to review, understand and communicate technical, regulatory or scientific materials to others
• knowledge of Florida statutes, laboratory certification requirements, and code of Federal Regulations and
• knowledge of food microbiology testing and the ability to interpret results.
Location: Lakeland, FL between Orlando and Tampa
Facility: Lak Dairy Manufacturing B018
Address: 3045 New Tampa Hwy
City: Lakeland
State: Florida
Zip Code: 33815

Hours of Work: Primarily day shift hours including rotating weekends and nights as needed.

Travel Frequency: 10%

Benefits Information
• Employee stock ownership plan that contributes Publix stock to associates each year at no cost
• An opportunity to purchase additional shares of our privately-held stock
• 401(k) retirement savings plan • Group health plan (with prescription benefits)
• Group dental plan
• Group vision plan
• Sick pay
• Long-term disability insurance
• Company-paid life insurance (with accidental death & dismemberment benefits)
• Tuition reimbursement
• Vacation pay
• Free hot lunches (buffet-style) at facilities with a cafeteria
• Paycheck direct deposit
• Credit union
• Access to over 50 discount offers including discounts on computer, vehicle and wireless purchases
• 6 paid holidays (associates can exchange the following holidays with their manager’s approval: New Year’s Day, Memorial Day, Fourth of July, and Labor Day).

Compensation Type: Monthly Paid
Potential Annual Pay with Bonus $63,765 - $96,070
Minimum Base Pay $4,905
Maximum Base Pay $7,390

Year End Bonus
One month’s pay (pro-rated in the first year) if associate remains employed through issue date of the bonus check.

Additional Information
Please be sure to monitor your email including your spam folder, daily for communications you may receive during the recruiting and selection process for this position. Please do not use your Publix email address when applying. Once your application has been successfully submitted you will receive a confirmation email.