



JD FOR QUALITY HEALTH SAFETY AND ENVIRONMENT

ABOUT US

Radhakrishna Food Services Private Limited (RFSPL) is a social business enterprise of the PLANET group which is conceived as an innovative enterprise model integrating Nutrition, Food Safety, Women Empowerment and Community Engagement through a low-cost food service platform leveraging food technology.

Our model delivers safe, consistent, nutritious and hygienic food through the intricately developed operational methodology and food technology, simplifying last mile delivery mechanisms even in hard to reach, diverse demography and geography. Our focus is to contribute to the overall growth and development of the beneficiaries of various mass feeding programs (ICDS/MDM/Disaster) by providing them safe and adequate nutrition and thus aligning our solution with the Sustainable Development Goal of Zero Hunger.

WHY THIS ROLE MATTERS?

This position will be responsible for organizing and overseeing the QHSE function.

WHAT I AM SUPPOSED TO DO?

- QA/QC Lead Quality Control department to ensure the Quality of incoming as well as finished product.
- Ensuring that health and safety regulation are met.
- Implementation of food safety management system throughout the food chain & maintaining the system as per ISO 22000:2018.
- Implement and maintain GMP, GHP & HACCP.
- Maintaining food safety & quality standards throughout the chain of Production.
- Specification defining & ensuring compliance with specification for RM/PM/FG.
- Vendors audit.
- Coordination with purchase department to ensure compliance with FSSAI and other Statutory requirements related to food.
- Approve or reject all raw materials, packaging material, labelling and finished product.
- Quality & Food Safety Assessment of stores by conduction detailed quantitative Food Safety Audits.
- Establish procedures, formulas, and more.
- No Food Safety hazards in Production.
- Approve changes to procedures, formulas, and more.
- Review all production records for accuracy and completeness before approving for distribution.
- Perform all the required Lab tests to ensure identity, purity, potency and composition and to ensure that products are not contaminated or adulterated.
- Coordination with external lab for product analysis as pre statutory requirement related to food and food safety standards.
- The Quality Department exists as an audit function with the manufacturing and packaging area.
- Quality staff is also involved in: Investigation of consumer complaints, Evaluations of new vendors material, Internal audits to verify compliance to regulations, maintaining relationships with vendors and regulatory agencies, Quality control Activities and Documentation with regards Corrective actions and close any NC's raised, Compliance with Food Safety norms at Production as per defined ISO System.
- Training of the staff on food safety, hygiene and health and safety.
- Following up of Maintenance issues so to avoid any delay or deviation during production.

