

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.



Radhakrishna Food Services Private Limited (RFSPL) Ground Floor, Radhakrishna House, Majiwade Village Road, Majiwade, Thane West, PIN – 400 601 Phone: 022-25400103, Website: www.rfspl.in

- Follow up on Pest Control Activity as per planed schedule.
- Establish system to reduce waste through Waste Management System.
- Maintaining ISO documentation.
- No non conformity in the production area.
- Verify and Validate Documents & Records of all Production and Quality processes.

WHAT AUTHORITIES DO I HAVE?

You will have the necessary authorities to carry out the responsibilities stated above.

WHO WILL I INTERACT WITH?

Internal:R&D, Warehouse, Purchase Dept, HODs, contract staffExternal:Vendors, Clients/ Donors and Beneficiaries/ Customers

REQUIREMENTS FOR THE JOB ROLE

Education Qualification

- Bachelor of food science and technology
- FSSC 22000:2018 Lead Auditor certification course
- Course on Sensory Evaluation

Work Experience

• 7+ Years work experience in Food Industry (Manufacturing and Processing Unit)

Core Competencies

- Quick learner & adapts well to changes and pressure in work place.
- Managing relationships & working efficiently with diverse groups of people and should able to travel remote places.
- Committed to meeting deadlines and schedules.
- Leadership skills to lead projects & handle work independently.
- Good judgment and ability to make decision in a timely manner.
- Strong organizational skill and troubleshoot food safety and quality issues as they rise in a timely manner.

OTHER DETAILS

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- Title: Asst. Manager QHSE / FSTL
- Function: Food Operations

Job Type: Full Time

Reports To: Head Business Operations **Reportees:** NA

- Location: Thane
- Compensation: Commensurate with experience and industry standards

Interested Candidates can share their CV on hrt@rfspl.in with subject line "Application for QHSE"