

Senior Organic Inspector, QAI - FDS1161



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Description

Perform a wide variety of inspections including those for clients with complex operations and/or products. Additionally, train and onboard newly hired inspectors. All activities are carried out in support of the QAI Inspection Department and Organic programs.

PRINCIPAL ACCOUNTABILITIES:

1. With direction from territory manager, provide in house and field training to organic inspectors, including onboarding new inspectors.
2. Conduct monitoring and initial inspections for Organic clients focusing on complex inspections (i.e. those that large operations, involved manufacturing process, intricate formulations, etc.).
3. Conduct peer evaluations for both full-time employees and contract inspectors, as required.
4. Summarize and create technical reports of inspection/audit findings.
5. Train and Calibrate inspectors to QAI expectations and metrics. Report findings to management.
6. Assist management in developing training plans for inspectors specific to client scopes.
7. Communicate findings/results of inspections/audits with client site management or appropriate client representatives.
8. Consistently interpret NOP regulations and inspection guidelines.
9. Collect food, product or environmental samples from client sites and ship samples to appropriate laboratories for testing.
10. Develop effective work plans for the completion of assigned inspection/audits within a determined timeframe.
11. Support NSF's business units by assisting clients in the identification of additional NSF services that may be beneficial.
12. Monitor and report client needs, service delivery issues, and competitive threats to management team.
13. Establish and maintain effective communication with program representatives and project managers as it relates to assigned clients.
14. Perform other duties as requested.

REQUIRED QUALIFICATIONS:

1. Bachelor's degree in food, agriculture, biology or other scientific related field; or related inspection experience/operational experience with non-scientific bachelor's degree
2. Minimum of 7-8 years' work experience in the organic industry, preferable in organic inspection.
3. Valid IOIA Training Certificate or equivalent experience.
4. Successful experience leading and training others

5. Knowledge of NSF standards, HACCP or other related technical standards
6. Capability to perform frequent and overnight travel, 75% or more, including evenings and weekends.
7. Excellent computer skills including Microsoft Word and Outlook, PDF Software
8. Strong communication skills, both written and verbal
9. Valid Driver's license

PREFERRED QUALIFICATIONS:

1. Advanced degree
2. Experience with food safety inspections/audits
3. Foreign language skills (Spanish, French or other languages)
4. Successful auditor training and calibration experience

If you are interested, apply [Online](#)

