



REDDOT MILLS LIMITED



#JOB-2439266



Reddot Mills Limited, Unit 12/13, Meath Ent C,  
Trim Road, Navan, Co. Meath, C15 TKX6



No of positions : 1



Paid Position



39 hours per week



37000.00 Euro Annually



19/03/2026



16/04/2026

### How to apply

#### Application Method :

Not available



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## Quality Control & Production Professional

### Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

### Job Description

The Quality Control & Production Professional will ensure that Reddot Mills' flour products consistently meet Ireland and EU food safety and quality standards. The role combines hands on production work with quality and regulatory responsibilities, ensuring that every stage of production from raw grain intake to finished flour complies with HACCP, ISO 22000, Health and Safety Executive (HSE), and Environmental Health Office (EHO) requirements, with full product traceability and documentation.

#### Key Responsibilities

Implement and monitor HACCP, Good Manufacturing Practices (GMP), and Quality Management Systems (QMS) across all milling and packaging operations.

Carry on day-to-day production activities, ensuring product consistency, hygiene, and operational efficiency.

Conduct sampling and testing of raw materials, intermediate, and finished products to verify compliance with internal and regulatory standards.

Perform in-process quality checks during milling and blending to verify compliance with product specifications.

Maintain comprehensive production and quality documentation, including batch records, process parameters, and traceability logs.

Coordinate preventive maintenance schedules with mill operators to ensure equipment reliability and minimize downtime.

Support production planning by tracking yields, waste, and efficiency metrics for continuous improvement.

Liaise with suppliers and logistics partners to ensure consistent supply of high-quality raw materials.

Prepare and maintain records for food safety and regulatory audits conducted by the FSAI and EHO.

Train production staff on hygiene, food safety, and process control procedures to uphold

compliance and best practices.

#### Qualifications and Experience

Bachelor's degree or equivalent qualification, preferably in any discipline, combined with relevant experience in food production or milling operations.

Prior hands-on experience in flour milling, grain handling, or food manufacturing processes is essential.

Familiarity with grains and millets, including chickpeas, jowar (sorghum), ragi (finger millet), bajra (pearl millet), wheat, amaranth, horse gram, and rice.

Good understanding of HACCP, GMP, and ISO 22000 standards.

Strong analytical, documentation, and process-control skills.

Familiarity with production machinery, sampling techniques, and calibration procedures.

Ability to work effectively across production and quality functions to ensure compliance, efficiency, and product consistency.

- **Sector:** manufacturing

#### **Career Level**

- Experienced [Non-Managerial]