



IRISH DOG FOODS LIMITED



#JOB-2439670



IRISH DOG FOODS, Naas Ind Est, Fishery Lane, Naas, Co. Kildare, W91 DRX5



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



23/03/2026



20/04/2026

How to apply

Application Method :

Not available



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Quality Assurance Supervisor

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

Utilise experience, skills and training to manage issues which may impact food safety, quality and or legality for all areas of responsibility

Develop & implement visual, physical, functional or other appropriate measures and tests of quality

Ensure implementation and maintenance of the Food Safety & Quality Management System for all areas of responsibility

Analyse and report upon the results of quality control tests to ensure that production remains within specification

Daily supervision of on-line QMS system checks and procedures conducted by operations team

Examine current operating procedures to determine how quality may be improved

Daily completion of the check-sheet

Ensure completion and logging of all CCP & PC checks by operations and appropriately addressing any out of limits/parameters. Verification of CCP/PC checks

Microbiological sampling/booking & the reserving of bulk samples

Monitoring of equipment calibration schedule

Customer complaint investigation & feedback provided on request

Conduct shelf-life testing/nutritional testing sampling to schedule

Preparation, completion & sealing of export loads as requested

Consider the impact of legislation upon specification requirements & incorporate into controls

Examine current operating procedures to ensure the process & the product meet regulatory standards & implement changes necessary to ensure compliance

Non-conformance reporting & corrective action implementation

On the floor personal hygiene training, QC skills training for operators, relevant food safety &

CCP/PC training for relevant operators as requested

Responsible for monitoring and maintaining personal hygiene standards including correct wearing of PPE

Monitor product date coding for compliance to prescribed shelf-life and customer specific shelf life into depot

Conduct internal audits as requested

Ensure full product traceability is maintained at all stages of the process & support team in all mass balance/traceability challenges conducted

Support Quality Manager in close out of any non-conformances & escalate any concern to the manager where food safety, quality or legality concern is not brought under control to your satisfaction

Quantity Control and correct labelling monitored for all areas of responsibility

Attend all meetings as requested by the Quality Manager & engage positively. Provide all requested information in preparation for such meetings to the Quality Manager

Complete & follow-up of all records:

Non-Conformance Log & Check Sheet, Foreign body/Fabrication Audits, GMP Audits, PPE/Personal Hygiene rules audits, Hygiene/Cleaning checks, Glass/Perspex audit & associated snag list, Internal verification of scales & thermometers, Monthly CCP/PC Verification

Experience

Degree in a Food related discipline and ideally 1 year QA/QC experience in FMCG

Self-motivated team player with strong communication (verbal & written), IT, problem-solving, and decision-making skills, able to work independently

- **Sector:** manufacturing

Career Level

- Professional