



SÚILEACH SOLUTIONS LIMITED



#JOB-2453321



23/24 Bishop Street, Dublin 8, D08 XD6K



No of positions : 1



Paid Position



39 hours per week



42000.00 Euro Annually



15/06/2026



13/07/2026

## How to apply

### Application Method :

Not available



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## Food Quality Assurance & Regulatory Compliance Manager

### 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

Food Quality Assurance & Regulatory Compliance Manager

Employer: Spanishbridge Limited

Location: 23/24 Bishop Street, Dublin 8, D08 XD6K, Ireland / Cork

Hours: 39 hours per week

Salary: €42,000 per annum

Contract: Full-time, permanent

Spanishbridge Limited is seeking a Food Quality Assurance & Regulatory Compliance Manager to manage and develop the company's food quality assurance, HACCP, supplier assurance, traceability, allergen control, labelling review, cold-chain monitoring and regulatory compliance systems.

The company imports a substantial range of food products from Spain, including Spanish-manufactured Latin American products, perishable food products, chilled products, cured products, deli products and specialist food items for sale in Ireland. The successful candidate will be responsible for ensuring that the company's imported food products, supplier documentation, storage procedures, deli handling controls and internal compliance systems are maintained in line with Irish and EU food safety and consumer information requirements.

Main duties will include maintaining and reviewing HACCP procedures; managing supplier assurance files for Spain-based suppliers; reviewing supplier product specifications, allergen information, storage requirements and shelf-life documentation; maintaining traceability and batch control records; supporting product withdrawal and recall procedures; monitoring cold-chain and perishable product controls; maintaining deli compliance procedures; reviewing allergen and labelling documentation; carrying out internal audits; investigating non-conformances; preparing quality and compliance reports for management; and supporting the development of standardised compliance procedures for future business expansion.

The successful candidate should have a qualification in Food Science, Food Safety, Food

Technology, Quality Assurance, Regulatory Affairs, Microbiology, Environmental Health, Biological Sciences or a related discipline, or equivalent relevant professional experience. A minimum of 3 years' experience in food quality assurance, food safety compliance, HACCP, supplier assurance, food product compliance or regulatory documentation is required. Experience with chilled, perishable, cured, deli or products of animal origin is highly desirable. Knowledge of traceability, batch control, recall procedures, allergen controls and food labelling requirements is required. Good English communication skills are required. Spanish language skills are desirable due to the company's Spain-based supplier network.

Occasional travel to other company locations within Ireland may be required in connection with quality assurance, supplier assurance, audit activities, compliance reviews and business expansion projects.

Applicants should submit here a CV and cover letter outlining relevant experience in food quality assurance, HACCP, supplier assurance, traceability, food safety compliance, labelling, allergen controls and regulatory doc

- **Sector:** accommodation and food service activities

#### **Career Level**

- Professional