



Company Details Confidential



#JOB-2466451

JOHNSTON MOONEY AND O'BRIEN, 11



Jamestown Road, Finglas, Dublin 11, D11

H678



No of positions : 1



Paid Position



37.5 hours per week



35000.00-38000.00 Euro Annually



28/08/2026



25/09/2026

How to apply

Application Method :

Not available



Open your camera
app & point here
to view this ad
online



Quality Control Co-Ordinator

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

Reporting to the Quality Manager the successful candidate will work within the Quality Team to ensure that day to day production operations are conducted in a quality focused way. This will involve meeting deadlines and ensuring both Food Safety and Customer Quality standards are maintained. Self-motivation, diligence and good communication skills are essential.

Hours of Work

14:00pm- 22:30pm

5 evenings – Sunday to Friday with one night off during the week

Job Responsibilities

Co-ordinate with cross functional teams to sustain and improve product quality.

Daily testing of finished product and the co-ordination of monthly micro testing programme.

Monitor HACCP implementation on a daily basis in accordance with Food Safety legislation.

Conduct monthly traceability checks and internal audits, hygiene checks and monthly hygiene and GMP audits take appropriate action when issues are identified.

Assist in writing KPI reports

Investigate non-conforming product and customer complaints

Assist with QAS generation for online specification systems and offline data sheets.

Support and participate in customer audits

Monitoring of Suppliers and issue of non-conforming reports.

Liaising with specialist contractors and service providers e.g. Pest Control, Hygiene teams, calibration where appropriate

Assisting with the development and implementation of quality control policies and procedures.

Ensure failures and issues are documented, tracked and reported in a timely manner

Conduct routine Quality Control Checks across the site to verify compliance with specifications

Any other ad hoc duties as and when required

Qualifications & Experience

2- 4 years' experience in a QA Food manufacturing role

Working knowledge of the Food Industry and HACCP

Working knowledge of online specifications

Third level qualification in a food science, food technology or science

Ability to work on one's own initiative

Experience implementing, monitoring and improving quality controls.

You have strong attention to detail & excellent written and oral skills

Personal Attributes

Passion for food and quality

To be assertive and decisive yet calm and approachable

You must be flexible and have ability to adapt to new challenges to meet the business needs

Job Types: Full-time, Permanent

Benefits:

Bike to work scheme

Company pension

Employee assistance program

Employee discount

Food allowance

On-site parking

Wellness program

Experience:

Quality control: 1 year (required)

Language:

English (required)

Work authorisation:

Ireland (required)

Work Location: In person

- **Sector:** manufacturing

Career Level

- Not Required