

CAREER OPPORTUNITY

Company Name	Origen Fresh EPZ Limited
Job title:	Food Safety and Quality control officer
No. Of Positions:	1
Reports to	Food safety and Quality control Manager
Location:	Kitengela-EPZ zones
Food Safety and Quality Control Officer ensures products are safe, high-quality, and meet regulatory standards	

Food Safety and Quality Control Officer ensures products are safe, high-quality, and meet regulatory standards by implementing and monitoring food safety systems, conducting tests and inspections, maintaining records, training staff, and collaborating with internal and external stakeholders to resolve issues and promote best practices.

Job Description

Key Responsibilities

- Develop, implement, and maintain food safety and quality programs in line with regulatory standards and company policies.
- Perform internal and external audits and inspections of facilities, equipment, and processes to ensure compliance and identify potential hazards.
- Conduct physical, chemical, and microbiological tests on food samples to check for contaminants, allergens, and ensure quality standards are met.
- Guarantee that all food production, packaging, and distribution processes adhere to local and international food safety regulations and standards.
- Keep accurate records of all tests, inspections, audits, and corrective actions for traceability and reporting purposes.
- Work closely with production, R&D, and other teams to address quality issues and improve processes.
- Educate and train employees on food safety protocols, best practices, and the importance of maintaining quality and sanitation.
- Investigate quality-related issues, non-conformance, and customer complaints, implementing corrective actions to resolve them.

Key Qualifications

• Keep up to date with the latest food safety regulations, industry trends, and emerging technologies.

Minimum qualification Diploma in Analytical Chemistry /Food Science/ Industrial Chemistry or related field with over 4 years' experience in Manufacturing sector in a similar position.

Essential Skills

- Strong knowledge of food safety regulations and quality assurance techniques.
- Attention to detail and excellent problem-solving skills.
- Effective communication and interpersonal skills.
- Ability to lead and train staff.
- Proficiency in food science and analytical procedures.

If you are up to the challenge and possess the necessary qualifications and experience; please send your cv and academic certificate to <u>recruitment@origenfresh.com</u> by 15th September 2025,5.00pm.

Only shortlisted candidate s will be contacted.

Origen fresh Epz Limited is an equal opportunity employer.