



Job Title: HACCP Specialist

Atrium Innovations – Sudbury, MA

About Atrium Innovations

Atrium Innovations is a recognized innovative leader in the development, manufacturing, and commercialization of science-based nutritional and supplement health products. The company's mission is to be a global leader in vitamins, minerals and supplements, offering free-from science based nutritional solutions through healthcare professionals. Atrium Innovations Professional brands include Pure Encapsulations®, Douglas Laboratories®, Genestra Brands™, KLEAN Athlete®, Pharmax™, and Wobenzym®.

Nestlé Health Science invests in every employee to make certain each person can reach their greatest potential and works in an environment rooted in respect, diversity and teamwork. We focus on empowering the patients and consumers we serve to live healthier lives through industry leading nutrition and nutrition-enabling solutions by keeping their needs at the center of everything we do. We make quality and innovation our highest priorities when delivering our trusted brands such as Pure Encapsulations®, Douglas Laboratories®, Garden of Life®, and many more. We are a globally recognized leader in the field of nutrition science with our US headquarters in Bridgewater, NJ, and have over 5000 employees around the world. Come join the Nestlé Health Science family and experience exciting opportunities!

BROAD FUNCTION: Support the qualification, requalification, monitoring and feedback of the global supply base

Department: Quality

Office Location: Sudbury, MA

Principal Duties and Responsibilities:

- Develop and maintain Master Sanitation Plan
- HACCP-team member for hazard identification and controls
- Collection of routine environmental monitoring samples
- Pathogen monitoring program-Trending and program enhancements to drive constant hygiene improvement in manufacturing and packaging.

- Cleaning validation Lead
- Lead improvements and maintain program for hygienic zoning
- Integrated Pest Management Program, review of records, program oversight
- Coaching and training on hygiene principles
- Sanitation audits
- Maintain approved list of cleaning agents
- Uniform requirements, oversight of uniform vendor
- Oversight of contract cleaning personnel
- Up to 10% travel in US, Canada, and Europe to coach and lead Sanitation initiatives across North America manufacturing
- Additional duties, as assigned
- Participate a Leader of Audit Control room (Audit Readiness Program)

Required Abilities:

- Strong attention to detail
- Good communication skills (ability to work with Production and Quality)
- Project Management
- Trending
- Quality Management
- Computer skills required, including the use of Microsoft Office products, SharePoint, and our internal document control system;
- Good written communication skills;
- GMP Knowledge, 21 CFR 111 and 21 CFR 117 knowledge preferred;
- HACCP and PCQI qualification

Safety:

- Ensures compliance with all regulatory and Nestle guidelines pertaining to Safety, health and environment.

Working Conditions:

- Manufacturing and Packaging environments

Education/Skill Level:

- Bachelor's degree in engineering, quality assurance, biology, chemistry, business, or related technical discipline and 3-5 years' experience desired. Candidates with other forms of education will be considered with appropriate work experience.
- Experience in Food and/or Dietary Supplement manufacturing.