As an **Independent Contractor** **Organic Auditor,** you are on the front lines of organic integrity, visiting processor, crop and livestock facilities to ensure organic compliance guidelines are being met. We are committed to fostering increased consumer trust in the organic label by certifying organic integrity to national and international programs, providing an efficient, timely and thorough certification process, updating you on regulation changes through education and training, innovating solutions for the growing organic market, protecting our environment.

**Responsibilities:**

* Conduct inspections for Organic clients
* Manage and schedule assigned inspections in internal system
* Summarize audit findings of inspections/audits with client site management or appropriate client representatives
* Consistently interpret NOP regulations and inspection guidelines
* Collect food, product or environmental samples from client sites and ship samples to appropriate laboratories for testing
* Develop effective work plans for the completion of assigned inspection/audits within a determined timeframe
* Support NSF’s business units by assisting clients in the identification of additional NSF services that may be beneficial
* Monitor and report client needs, service delivery issues, and competitive threats to management team
* Establish and maintain effective communication with program representatives and project managers as it relates to assigned clients
* Attend/watch monthly inspector meetings and complete trainings as assigned
* Perform other duties as requested

**Qualifications**

* Bachelor’s degree in food, agriculture, biology or another related field; or 3 years of experience in agricultural work or food manufacturing
* Minimum of 2 years work experience in the organic industry, preferable in organic inspection
* Experience with handler-processor facilities
* Valid IOIA Training Certificate or equivalent experience
* Capability to perform frequent and overnight travel, 75% or more, including evenings and weekends.
* Excellent computer skills including Microsoft Word and Outlook, PDF Software
* Strong communication skills, both written and verbal
* Valid Driver’s license
* Must be willing to obtain a business license

**Preferred Qualifications**

* Knowledge in HACCP or other related technical standards
* Experience with food safety inspections/audits
* Foreign language skills (Spanish, French or other languages)
* Successful auditor training and calibration experience