

Food Safety Manager



POSITION SUMMARY

Provide technical and scientific knowledge and support in the areas of Food Safety, USDA Regulatory Programs (HACCP, Pathogen Reduction, E.Coli and Salmonella programs, food labeling, residue avoidance support, routine laboratory programs and procedures, etc. The position also provides product specifications, product labeling, research and development (shelf life), quality assurance, production and sales support. There is constant interaction with USDA personnel with respect to program compliance.

ESSENTIAL FUNCTIONS

Operational USDA /FSIS Food Safety Program Performance, Maintenance, and records review -on demand: HACCP, SSOP, SOP, GMP, NTIS; E.Coli Testing Program; Pathogenic Bacteria testing program (ex. Salmonella) Laboratory testing programs; Residue Avoidance program support to Live Production
USDA /FSIS Food Safety Programs-on demand; food labeling; knowledge of allergens
General Knowledge of USDA regulations; daily plant operations and specific processes
General duties -as needed; product specifications; product labeling; Quality Assurance programs/support laboratory programs/support; production programs/support; record keeping; audit support; research and development
Other duties as assigned

POSITION QUALIFICATIONS

Accountability - Ability to accept responsibility and account for his/her actions
Analytical Skills - Ability to use thinking and reasoning to solve a problem
Communication, Oral - Ability to communicate effectively with others using the spoken word
Presentation Skills - Ability to effectively present information publicly
Responsible - Ability to be held accountable or answerable for one's conduct
Technical Aptitude - Ability to comprehend complex technical topics and specialized information
Time Management - Ability to utilize the available time to organize and complete work within given deadlines

Education

Bachelor's Degree (four year college or university)

