AGRI Associates Recruiters

Job Description

Food Safety and EHS Manager

Food safety and a safe working environment are the highest priorities for our company.

The Food Safety and EHS Manager will fill an essential role in the monitoring and advancement of our safety and quality programs. Through daily process checks as well as short and long term projects, the Food Safety and EHS Manager will ensure the integrity of the products we produce, so that our customers can always enjoy our product with full confidence and satisfaction. The successful Food Safety and EHS Manager will have a scientific base of knowledge and the ability to communicate effectively with all levels within our company.

Minimum Job Requirements:

• Work standing or walking for most working shifts
• Perform very physical duties, including but not limited to pushing, pulling, lifting, twisting, walking
• Basic computer operation skills
• Ability to understand and operate basic product testing equipment
• High level of organizational skills, including written and verbal communication, creative problem solving, and commitment to company goals
• Knowledge of food safety principles especially the requirements as related to the Food Safety Modernization Act.
• Understanding of HACCP principles
• Familiarity with modern food manufacturing processes and food safety systems
• Understanding of OSHA regulations
• Ability to speak to groups and conduct group trainings
• Entrepreneurial attitude towards continuous improvements to food safety systems
• 4 year degree or certificate in food science or related subject
• Experience with 3rd party food safety audits
• Knowledge of FDA GMPs

Job Duties

• Perform process checks throughout the production, packaging, sanitation and warehousing functions of the company, including pre-operational checks, sanitation verification, label checks, net weight checks, and package integrity checks
• Work with external safety consultants
• Perform Mock Recalls
• Lead contact on Customer Audits and Requests for Proposals/Information
• Calibrate test equipment
• Schedule and execute sample submittals to external laboratory vendor for testing
• Receive and document testing results from external laboratory vendor
• Provide independent oversight of processes, verifying compliance to company standards and policies, and effectively communicating when there are deviations from standards or processes
• Assist in training employees on food safety, company processes and FDA Good Manufacturing
Practices

- Maintain accurate and organized records of SA tech activities
- Maintain organized inventory of retained products
- Monitor HACCP program
- Participate in preparation for 3rd party safety audits
- Maintain ongoing company compliance with all applicable regulations and 3rd party auditor requirements
- Conduct research on Quality Assurance issues and deliver reports on research to management
- Recommend, champion and execute program enhancements
- Report to President