



Requires:

Position: Food Safety Manager

Location: Toronto

Posted date: January 23, 2010

Closing Date: February 22, 2010

Role Mandate:

The Food Safety Manager is responsible for the development, recommendation and implementation of a broad range of food safety protocols and procedures, ensuring that they meet all relevant regulatory requirements and that they support the attainment of primary business objectives such as increased sales, market share and profit. The incumbent also ensures compliance with the company's food safety programs through scheduled audits, training and other measures.

Responsibilities/Duties:

- Direct the development, modification and implementation of food safety protocols, procedures and programs. Ensure that these are current and in place at the store level.
- Provide leadership on food safety issues throughout all levels of the company, ensuring that executives and all levels of staff understand the implications of food safety regulations as well as their impact on and importance to the business.
- Direct the delivery of food safety certification and food safety training to the employees as appropriate.
- Stay current on all legislation surrounding food safety issues in Canada, anticipate developments that could or will affect food safety and recommend measures that address such developments.
- Oversee execution of 3rd party food safety audits and ensure that they are completed in accordance with food safety audit policies. Ensure that all parts of the business meet established standards.
- Follow up food safety audits and/or government inspections (i.e. Health Unit, CFIA, etc.) by directing the review of audit results, directing the development of corrective action plans and ensuring that these plans are implemented in accordance with the requirements of the Food Safety Program. Examine audit results over time to determine common issues across the business and develop responses to those issues.
- Liaise with government inspection officials as appropriate to address regulatory change: provide input into the regulatory process, make regulators aware of the impact of decisions on business and consumers, and ensure that company perspectives are clearly presented.
- Recruit, manage, train, motivate and appraise direct reports. This includes explicit consideration of on-the-job training needs for each direct report, arranging appropriate training, providing timely feedback, and succession planning.
- Develop, monitor and manage within annual operating budgets, ensuring strategic priorities are met.

Qualifications:

- Post-Secondary degree in Food Science, Microbiology, Public Health Inspection or other related disciplines.
- Canadian Institute of Public Health Inspectors Certificate is required.
- Sound knowledge of both Canadian and Provincial regulatory requirements for the production and labeling of food products.
- 5 or more years work experience in food safety, quality assurance, or other related areas.
- Strong analytical skills, excellent interpersonal and communication skills, ability to make cogent recommendations.
- Possess developed contacts and good relation with Health Regions across the country.
- Good written and verbal communication skills in English and Chinese.

We offer an excellent remuneration package, which include Quarterly and Year End Bonuses, Retirement Plan, Medical & Dental Insurance, Staff Purchase Discount to the right candidate. For more information about our company, visit our website at www.tntsupermarket.com

Qualified applicants please send resumes with expected salary to Human Resources Manager via e-mail recruitment@tntsupermarket.com

We thank all applicants for their interest; however only those selected for an interview will be contacted.