



Position: Food Safety Officer – Part Time

Location: Alberta

Posted date: July 15, 2010

Closing Date: August 15, 2010

Responsibilities/Duties:

- Monitor Food Safety program in Alberta Region. Examine official reports from health authorities and third party. Provide professional support to retail, production and supply chain on food safety practices.
- Follow up the corrective action and write the compliance report.
- Assist the development and implementation corporate food safety (FS) strategies, SOP, record forms etc.
- Conduct FS project trial on the operation floor. Verify and suggest food safety related practice for the equipment operation, processing procedure and formula.
- Make regular and irregular visits to the operating units to assist the improvement on FS practice.
- Conduct investigation and prepare laboratory samples to respond customer enquiries concerning food safety and quality in a timely manner.

Job Requirements:

- University graduates with major in food science, microbiology, public health or related studies.
- Working experience in food industry, HACCP or other similar food safety audit and application.
- Own vehicle to drive for the store inspection and other tasks. Flexible to work in irregular time when required
- Able to work under stress in a multi-tasked and team environment. Independent problem solving abilities.
- Proficient in Microsoft Office (Word, Excel and Power Point).
- Good communication and interpersonal skill. Fluent in English and good command in Mandarin or Cantonese is an asset.

Qualified applicants please send resumes with expected salary to Senior 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.