

Safety



sodexo
QUALITY OF LIFE SERVICES

Safety and Health Manager (Food Safety)

Company: Sodexo

Location: Gaithersburg, MD (Remote/ Virtual)

Date Posted: August 2017

Application Deadline: September 2017

Employment Type: Full time

Safety and Health Manager (Food Safety)

About the Position

Sodexo is seeking experienced Safety and Health Manager (Food Safety) who will be responsible for driving Food Safety performance across all Sodexo business segments in the defined geographical territory/zone. This zone includes the following states: **IL, WI, MN, IA, IN, KS, NE, OH, KY, CO, MT, ND, SD, MI, MO, WY, and WV.** **This position is a virtual position and successful candidate must live within zone, preferably in one of the Midwest states mentioned. Travel required is 40% - 50%.**

Provides consultation and leadership within the Zone to drive food safety performance and safety awareness across all Sodexo business segments, including:

- Ensures legal compliance in the zone to all Federal, State and Local regulations.
- Full Support and leadership of proper deployment of both strategic and tactical activities, including but not limited to, safety improvement plans, injury investigations, root cause analysis, training, implementation of corrective action plans, etc.
- Contributes and assists in the development, revision, evaluation and implementation of the Company's quality assurance and food safety policies, procedures, standards and manuals. Develop and implement a process to evaluate product quality issues, including randomly sampling products.
- Provides representation, technical expertise, and guidance to regional operational management, support staff, and client(s) to help resolve food safety emergencies, complaints, or regulatory issues.
- Assists with the development of product specifications, quality attributes, and food safety parameters. Oversees and monitors the internal quality assurance/food safety audit process.
- Collaborate with Procurement, Culinary R&D, and Marketing, Distribution and vendors' technical support departments to develop new and/or product/process improvements. Determines and complies with stakeholder quality assurance expectations and develop/ implement quality improvement/corrective action plans.

Qualifications

MINIMUM QUALIFICATIONS

- Bachelors of Science degree is preferred.
- 5 years of relevant work experience in Food Safety or Physical Occupational Safety programs.
- Safety-related designation such as (CP-FS) Certified Professional - Food Safety or Registered Environmental Health Specialist/Registered Sanitarian (REHS/RS) credential.
- Subject matter expertise and domain knowledge in HACCP, food safety regulations, OSHA and Environmental regulations; and program/project management.
- Team player and self-starter focusing on creating a collaborative, client centric solutions and associate Food Safety acumen.
- Strategic thinker with strong tactical and problem solving skills.
- Ability to influence across functional areas.
- Innovative with the agility to work in a fast pace and growing environment.
- Strong communication and presentation skills with the ability to simplify the complex.
- Embraces diversity both in thought and experience.

Preference will be given to candidates with all of the following:

- Food Safety Program training and compliance deployment experience.
- Supplementary experience in environmental services and sanitation.

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Sodexo is an EEO/AA/Minority/Female/Disability/Veteran employer.