Location: Suffolk County, NY

CulinArt Group operates over 250 onsite corporate, higher education, private school, healthcare and destination recreation/leisure dining facilities in 18 states, including cafés, coffee bars, concessions, executive dining, catering and conference dining, social catering/special events, office coffee service and vending. CulinArt’s extremely diverse client portfolio affords great opportunities for career advancement within the company, across multiple industry segments and geographic regions.

**The ​Food ​Safety ​Manager** ​is ​responsible ​for ​developing ​and ​overseeing ​all ​of ​the ​food ​safety regulations, ​policies, ​and ​procedures. ​The Food ​Safety Manager ​will ​help ​to develop, ​implement ​and ​enforce ​security ​and ​food ​safety ​standards, ​policies, ​and ​programs including ​HACCP (Hazard Analysis Critical Control Plan/Point), ​SQF (Safe Quality Food), ​and ​GFSI (Global Food Safety Initiative), ​regulatory ​audits, ​food ​safety ​training ​programs, ​SOP’s (Standard Operating Procedures), ​product ​inspections, ​and ​standardized ​work ​instructions. ​In addition to ​this, ​this ​individual ​will ​be ​responsible ​for ​effectively ​lead ​the ​implementation ​and ​execution ​of the ​company’s ​safety ​strategy ​placing ​a ​strong ​emphasis ​on ​continuous ​improvement ​and preventive ​measures.

**REPONSIBILITIES**

**FOOD SAFETY**

* Develop and provide training for food ​ safety and quality requirements.
* Develop and maintain documentation such as SOP’s, as well as maintenance of manuals, policies ​and ​procedures ​as ​relate ​to ​any ​food ​safety ​concerns.
* Update existing food safety procedures and documentation to keep up with changing requirements.
* Work closely with General Managers, Café Managers, Chefs, and team members to ensure conformance to company standards.
* Verify critical control point procedures and parameters for completion as parameters for completion as per established food safety program.
* Conduct facility safety audits on a monthly basis as well as manage third party audits. Review all results in a timely manner and based upon the findings, provide immediate feedback and support to the café’s.
* Work closely with the local Board of Health Department on changes to policy.
* Assist ​employees ​with ​training ​and ​educating ​potential ​supplier ​to ​ensure ​compliance.
* Work ​closely ​with ​Operations ​on ​any ​food ​safety ​or ​quality ​assurance ​issues.
* Oversee proper maintenance and sanitation of all facilities to comply with food safety requirements.
* Ensure that all company food safety and quality assurance procedures are followed and documented correctly at all times.
* Document, investigate quality concerns, resolve and follow up corrective measures and initiate weekly meeting with the management team including Chefs to review your findings and come up with a solutions.
* Train and certify Managers and team members in ServSafe.

**RISK ​MANAGEMENT/SAFETY**

* Provide guidance and direction to Management team on Safety programs established by the corporate office.
* Work closely with the management team to ensure initiatives are properly aligned and executed throughout the cafes to meet safety performance goals.
* Compile, analyze and interpret accident and lost statistical data; make recommendations on actions that will drive toward zero injuries.
* Assist with root cause analysis for accidents and incidents. Assist in development and implementation of corrective actions.
* Ensure that corrective actions are thoroughly implemented and sustained.
* Continuously engage employees to ensure needs and compliance are met, enforce safe behavior and a positive safe culture.
* Identify safety training needs, design, develop, and implement training programs as needed to ensure continuous improvement of employee health and safety behavior and performance.

**QUALIFICATIONS**

* Bachelor’s Degree in science (e.g. food science, food technology, environmental science, nutrition/dietetics) with a minimum of two years employment comprised of 1 year in food protection and 1 year in foodservice or retail food operations, with responsibilities including oversight and monitoring of proper food safety practices; OR an Associate’s Degree in science (e.g. food science, food technology, environmental science, nutrition/dietetics) with a minimum of 4 years employment comprised of 1 year in food protection and 3 years in foodservice or retail food operations, with responsibilities including oversight and monitoring of proper food safety practices.
* Certified in ServSafe and HACCP. Understanding of FDA Food Code and local Department of Health Regulations.
* Excellence ​in ​time ​management ​and ​organizational ​skills ​with ​a ​high ​degree ​of ​initiative.
* Attention to detail and accuracy, sense of urgency and flexibility, requires limited supervision.
* Working knowledge of quality practices and procedures and the ability to coordinate a HACCP Program and provide improvements.
* Knowledge of OSHA ​​regulations.
* Strong computer skills.
* Ability ​to ​effectively ​communicate, ​motivate ​and ​interact ​with ​all ​levels ​within ​the organization.
* Perform quality work within deadlines with or without direct supervision.
* Strong passion for great food and hospitality.
* Ability ​to ​work ​independently ​as ​well ​as ​in ​a ​team.
* Ability to work in ​a ​fast ​paced, ​changing ​environment.
* Flexible schedule to include nights and weekends.
* Valid DL

If you are interested in this opportunity, please apply at:

<https://compassrcext.peoplefluent.com/res_viewjob.html?optlink-view=view-616606&ERFormID=res_newjoblist&ERFormCode=any>