

Job Posting Preview

Legal & Risk Management

CQA Distribution Food Safety Specialist- Atlanta

6319BR

Atlanta Division

Job Description

The CQA Distribution Food Safety Specialist implements technical oversight programs that help maintain food safety and regulatory compliance for Publix distribution centers. This includes conducting risk based facility audits, providing guidance and coaching related to food safety practices, and increasing overall food safety compliance. The CQA Distribution Food Safety Specialist reports to the Food Safety and Sanitation Manager.

Additional responsibilities include:

- leading foundational food safety programs and quality assurance systems for distribution centers that support the FSMA food safety program

- acting as Publix's advocate during Publix's interaction with food safety regulatory agencies such as the US Food and Drug Administration (FDA), US Department of Agriculture Food Safety Inspection Service (USDA FSIS), and state departments of agriculture

- site specific implementation and training of food safety and quality assurance programs within the distribution centers

- providing support to Distribution leadership on any number of special projects and activities related primarily to food safety and product quality

Department

Corporate Quality Assurance

Bachelor's Degree in Microbiology, Food Safety, or food science related course of study with at least two (2) years of experience in a food retail,

Required Qualifications

- manufacturing, or distribution related field OR

- Associate's Degree with at least four (4) years of experience in a food retail, manufacturing, or distribution related field

- must be willing to obtain HACCP Basic Training, Preventive Controls Qualified Individual, and SQF Certified Practitioner within one year of being in this position

- knowledge of federal and state regulatory requirements specific to food safety and related areas (Federal Food, Drug, & Cosmetic Act; FDA Food Safety Modernization Act; FDA Bioterrorism Act; FDA Food Code; USDA Country of Origin Labeling; Federal and State Weights and Measures; and

Code of Federal Regulations) and the principles behind these requirements affecting distribution, warehousing and retail food sales

in-depth knowledge of sanitation and how it relates to food safety and pest management issues

in-depth knowledge of different pest biological requirements and pest management systems

ability to demonstrate initiative and vision

ability to remain calm during crisis situations

critical thinking and negotiation skills

strong interpersonal skills

project management skills

leadership and influencing skills

effective time management skills

excellent written and verbal communication skills

organizational skills and the ability to multi-task

willingness to address issues and respond to emergencies timely

willingness to travel occasionally

willing to work weekends, holidays, and extended periods of time as needed

willing to work in an environment where temperatures could exceed 90 degrees F or be as cold as -20 degrees f or below for an extended period of time

Preferred Qualifications

Master of Science Degree in Public Health or Food Microbiology

five (5) or more years of management experience relating to food safety, sanitation and pest management

National Environmental Health Association's (NEHA's) Certified Professional – Food Safety Professional (CP-FS)

NEHA's Registered Sanitarian (RS)

HACCP Manager Certification

Hours of Work

Minimum 45 hours per week

Frequency of Pay

Monthly

Minimum Base Pay

4,640.00

Maximum Base Pay

6,990.00

Potential Annual Pay with Bonus

60,320 - 90,870

City

Dacula

Year End Bonus

One month's pay (pro-rated in the first year) if associate remains employed through issue date of the bonus check

Benefits Information

Employee stock ownership plan that contributes Publix stock to associates each year at no cost

- An opportunity to purchase additional shares of our privately-held stock
- 401(k) retirement savings plan
- Group health plan (with prescription benefits)
- Group dental plan
- Group vision plan
- Sick pay
- Long-term disability insurance
- Company-paid life insurance (with accidental death & dismemberment benefits)
- Tuition reimbursement
- Vacation pay
- Free hot lunches (buffet-style) at facilities with a cafeteria
- Paycheck direct deposit
- Credit union
- Access to over 50 discount offers including discounts on computer, vehicle and wireless purchases
- 6 paid holidays (Associates can exchange the following holidays with their manager's approval)

New Years Day

Memorial Day

Fourth of July

Labor Day

Address

445 Hurricane Trail

Zip Code

30019-2067

State

Georgia

Travel Frequency

20%

Additional Information

Please be sure to monitor your email including your spam folder, daily for communications you may receive during the recruiting and selection process for this position. Please do not use your Publix email address when applying.

Once your application has been successfully submitted you will receive a confirmation email.

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