

**CQA Food Safety Specialist – Miami Division – Corporate Quality Assurance
Publix Super Markets, Inc. | Lakeland, FL**

Job ID #: 5078BR	Location: Boynton Beach, FL
Functional Area: Legal Group	Business Unit: Corporate Q.A.
Employment Type: Full Time – Regular	Education Required: Bachelor’s Degree
Work Hours: 8:00am – 5:00pm, Mon. – Fri.	Travel Percentage: 90%
Minimum Base Pay: \$4,160 / mo.	Type of Pay: Salaried
Maximum Base Pay: \$6,240 / mo.	Frequency of Pay: Weekly
Potential Annual Pay with Bonus: \$49,920 – \$75,168	

To apply, please visit the Publix Employment website:
<http://corporate.publix.com/careers>

Position Description

The Retail Food Safety Specialist develops and deploys strategies to improve and maintain food safety within their assigned divisional stores. This includes providing food safety, pest management, and regulatory compliance leadership by partnering with retail leadership, key support areas within retail business units and education and training development, and Publix’s suppliers/vendors of retail sanitation and pest management. The Retail Food Safety Specialists report to the Retail Food Safety Manager.

Additional Responsibilities Include

- conducting risk-based scheduled and follow-up store visits to help provide support, guidance and education related to help stores maintain food safety and reduce the likelihood of violations and increase overall food safety compliance. These visits will also help maintain and increase awareness of Publix’ food safety auditing, pest management and sanitation provider’s performance
- providing leadership and directional support to the defined coverage area stores when unscheduled/unplanned assistance is required
- working with the other food safety specialists relative to collaborative efforts to align with retail leadership and key retail support, while sharing a common message
- providing clear and concise communication to retail leadership through routine reporting and presentations by attending and presenting food safety trend information to the assigned division, regions and districts each quarter and/or month
- participating in continuous improvement activities, special projects and providing updates to the Retail Food Safety Manager

Additional Responsibilities, continued

- establishing and developing good business relationships with regulatory and industry contacts. This is vital to ensure Publix has solid contacts and respect as a premier leader in food safety
- being available and responsive to support assigned roles impacting reactive adverse food safety events to help provide protection of public health of our customers, associates and the Publix brand

Required Qualifications

- Bachelor's Degree in of Science degree in Food Microbiology, Food Science, Environmental Health or equivalent or equivalent experience
- at least two (2) years of sanitation, food safety and/or pest management experience
- at least 20 years of age and have a valid driver's license
- possess and maintain an excellent driving record
- willing to travel by air including overnight stays as needed
- National Environmental Health Association's (NEHA's) Certified Professional - Food Safety (CP-FS) (or obtain within first year of employment)
- knowledge of Federal, State and Local regulatory requirements pertaining to food safety, sanitation, and pest management
- 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
- excellent interpersonal skills and the ability to communicate effectively and calmly with all levels of the organization during routine and crisis situations
- effective listening and verbal communication skills
- effective writing and problem-solving skills
- knowledge of Microsoft Office (Word, Excel, and PowerPoint)
- ability to make the most efficient and effective use of available time and be able to prioritize work
- project-management and organization skills
- creative thinking and negotiation skills
- driven to provide excellence in customer service
- willingness to work a variable work schedule including nights, weekends, and holidays

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Preferred Qualifications

- 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 (CP-FS) and NEHA's Registered Environmental Health Specialist (REHS)/Registered Sanitarian (RS)
- knowledge of Publix departments and their function with retail, warehousing and distribution
- knowledge of food safety principles and Publix's department Reference and Procedure Guides, and Managers' Reference Library
- bilingual (ability to speak Spanish and English)

Benefits

- 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 Year's Day, Memorial Day, Fourth of July, and Labor Day).

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.