

Longo's is committed to maintaining an environment where team members have a place to grow and pursue excellence, have the latitude to take ownership of their careers and the support and encouragement necessary to be the best they can throughout their career. We are a Canadian, family owned, independent food retailer which has grown and prospered since 1956. Our team members are dedicated to exceeding customer expectations by offering the best food experience to every customer, every time. It is through such commitment that Longo's now operates over 31 stores within the GTA along with Grocery Gateway; our online grocery delivery service, is celebrating 60 years of business and is continuing to grow.

**Are you passionate about food safety?
Do you have advance experience in grocery retail??**

Would you love to pursue a career with a company that is recognized as a Platinum Member of Canada's 50 Best Managed Companies and is one of Canada's 10 most admired corporate cultures?

Why not join us?

Position: Food Safety Manager

This position manages programs and provides subject matter expertise to the organization in the area of Food Safety for retail operations. Responsibilities include maintaining the highest state of food safety readiness, continuous improvement of food safety programs, and providing strong leadership to stores and online business in support of operational objectives. The Food Safety Manager executes strategic objectives and delivers policies and procedures in collaboration with business partners across the organization, include the Operations, Merchandising and Foodservices teams. This position is responsible to ensure that all reasonable and practical measures of protection are identified, developed and executed to mitigate the risk to consumer safety related to the consumption of food.

What you'll do:

- Provide subject matter expertise and guidance to all areas of business with respect to policies, procedures, initiatives, program enhancements and projects as related to retail food safety
- Develop, enhance and implement policies and procedures on food safety, including but not limited Team Member hygiene, and the safe handling, preparation and storage of food; contribute to the development of other departments' policies and procedures; ensure relevancy in the business and industry, and regulatory compliance
- Ensure Team Members comply with food safety policies and procedures; communicate breaches or gaps in policy with managers and collaborate on resolution of issues
- Develop the scope of work for consultants, auditors and service providers in the areas of compliance to food safety policies, procedures and regulations
- Deliver training, educational and communication programs including new Team Member orientations, new store openings, department manager training sessions, and various meetings
- Directly supervise the execution of product recalls
- Act as the first responder to high risk situations, including incidents of reported or confirmed instances food borne contamination, food borne illnesses (including allergic reactions) and public notice recalls
- Serve as the primary contact for municipal, provincial and federal government organizations such as Canadian Food Inspection Agency, Public Health Departments, Ministry of Health, etc.; co-ordinate the sharing information with the various government organizations
- Receive and review Inspection reports; assess and respond to all deficiencies noted in the reports; collaborate with business partners on solutions to the deficiencies
- Provide expert guidance to the Risk Management team with respect to responding to food complaints; contact customers for follow-up as required
- Review quality assurance reports from vendors, as related to food complaints
- Review business intelligence and proactively identify areas of food safety risk; complete health risk assessments and communicate risks to business partners; collaborate with business partners on action plans and solutions to reduce to eliminate the risk; provide summary reporting to business partners in the areas of food safety
- Develop operational and capital expense budgets for the department
- Contribute to the profitability of the company by optimizing department expenses, reduction of inventory shrink related to food safety, the full recovery of losses from product recalls, and the limiting losses following incidents
- Complete special projects as assigned, such as supporting new store construction and merchandising initiatives

What we are looking for;

- Bachelor's degree or Diploma in Food Science or any relevant field (required)
- 5-7 years relevant experience in a similar food safety role in the retail sector
- Experience in delivering food safety certification training; Certified trainer in *FoodWise* preferred
- Demonstrated knowledge of the content and application of municipal, provincial & federal legislation pertaining to food safety regulations (i.e. Food Premises Regulations, Bill 45 Making Healthy Menu Choices, Fair Labelling legislation, Safe Food for Canadians Act)
- Advanced knowledge of food safety systems and regulations (i.e. HACCP, FSEP, SQF, GFSI) and technologies (i.e. ATP and environmental swabbing)
- Strong knowledge and operational skills with Genesis R&D Product Development and Labelling Software
- Strong computer skills – Word, Excel, PowerPoint
- Excellent English written and oral communication skills; second languages preferred