



Food Safety Program Technologist

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| Reports To | Regional Food Safety Manager | Location | 1020 Malkin Ave., Vancouver, BC |
| Type | Full-time, salaried | Closing Date | Until successful candidate selected |

Company Overview

As North America's largest and most respected produce distributor, FreshPoint is driven by strong corporate and community values and, most importantly, by the employees who uphold them. Our mission is to help our customers succeed, but FreshPoint is also a great place to find your professional and personal potential. With many career opportunity paths to choose from, your career in the produce industry could be on the fast track to tremendous reward and satisfaction. Today, we are owned by SYSCO, a Fortune 100 company and North America's leading and most respected foodservice distributor.

For more information about FreshPoint Canada, please visit www.freshpointcanada.com or follow us @FPCan at facebook.com/FreshPointCanada; twitter.com/FPCan or instagram.com/FreshPointCanada

For a full list of opportunities, visit www.freshpointcanada.com/careers

Benefits of Working with FreshPoint:

- **Comprehensive benefits package** after 3 months of full-time employment (e.g. extended health & dental, MSP, pension)
- Employee discount programs and career development opportunities

Required Availability:

- Full-time
- **Mon-Fri: 8am-4:30pm**
- Ability to work overtime as needed is required

Role:

The Food Safety Program Technologist is responsible for providing proactive leadership and instruction in the area of Food Safety within FreshPoint Vancouver. This position drives corporate food safety strategy at the local level to mitigate food safety risk through implementation of the field level risk based food safety preventive controls program for the Manufacturing, Storage and Distribution segments within the assigned Sysco Operating Company.

The Food Safety Program Technologist guides the implementation of the requirements, policies, procedures, programs and training components of the food safety system. This position serves as the lead for product recall communications, regulatory inspections, Global Food Safety Initiative audits, and for interaction with customers on issues related to food safety.

The Food Safety Program Technologist facilitates the document control program and reporting for system usage. This position is also responsible for support tracking and communicating the Food Safety Key Performance Indicators and working with Operating Company stakeholders to seek continuous improvement in KPIs. This role frequently partners with stakeholders from Operations, Merchandising, Finance, Sales, and HR/Safety to provide food safety leadership and subject matter expertise.

Responsibilities:

- Execute all corporate food safety related strategies, policies and procedures; maintain open communication with all related departments to address the identification of food safety hazards and process improvement opportunities
- Manage HACCP (Hazard Analysis and Critical Control Points) plan and pre-requisite programs
- Ensure compliance with applicable food safety regulatory requirements (federal, state/provincial and, local)
- Use the LiveLink system to collect, maintain, and update corporate standard operating procedures, policies, and templates for all Food Safety related records used by Operating Company associates
- Handle and oversee the product recall process to ensure timely communication and execution of product recalls and completion of related documentation
- Manage Sysco's participation in Global Food Safety Initiative (GFSI), audits by SQF, Primus GFS, independent third parties, customers, internal, and regulatory entities. Analyze results and gather

corrective action plans for audit non-conformance. Review final results with Regional Food Safety Quality Manager

- Conduct food safety observations of key associates performing food safety activities
- Routinely audit food safety practices to objectively evaluate performance and provide feedback to other personnel as necessary to ensure compliance with Preventive Controls Program and any Regulatory requirements (federal, state/provincial, and local)
- Perform analysis and prepare reporting to evaluate Operating Company food safety compliance and overall performance against KPIs
- Deliver and track program training for all associates and supervisors with direct food safety program responsibilities
- Monitor and manage compliance with the third party Good Agricultural Practices and Good Manufacturing Practices third party audit program in the Azzule database
- Implement and manage compliance with the Sysco Supplier Approval program for non-branded suppliers
- Serve as the food safety customer lead at the Operating Company
- Verify the food safety capabilities, food safe conditions and execution of food safety procedures of any potential third party warehouses that are intended to be used for over-flow storage. Routinely audit ongoing food safe conditions as well as operational food safety practices of all approved over-flow food storage warehouses
- Follow-up promptly and thoroughly on food safety complaints from customers. Effectively communicate resolutions to internal and external stakeholders as needed
- Collaborate with Corporate Regional Food Safety Manager to complete food safety program reassessments; communicate changes to Operating Company stakeholders and others as necessary
- Maintain effective working relationships with regulatory authorities, industry trade groups, suppliers, owned companies, internal stakeholders, and customers
- Complete other essential job functions as assigned

Qualifications/Skills/Job Requirements:

Education & Knowledge:

- Completion of post-secondary education in a food safety-related discipline is an asset
- Knowledge of product traceability
- HACCP training required
- ServeSafe certification preferred
- Understanding of Food Safety regulations, laws, and best practices including those from FDA, USDA, CFIA, and other state/provincial/ local entities
- Basic knowledge of food microbiology, food safety, and food defense

Work experience:

- Minimum 2 years of experience in a foodservice operations / warehouse environment, quality assurance/control, research & development, food production/operations, supply chain, or related discipline
- Supervisory / leadership experience preferred

Language: fluent in English – verbal and written

Technical: proficient computer skills; experience with AS400, Microsoft Office Suite (Word, Excel, Outlook) is an asset

Other Job Requirements:

Communication – clearly conveying information and ideas through a variety of media to individuals or groups in a manner that engages the audience and helps them understand and retain the message.

Contributing to team success – actively participating as a member of a team to move the team toward the completion of goals.

Attention to detail - inputting data correct in our inventory system.

Managing work (includes time management) – effectively managing one's time and resources to ensure that work is completed efficiently.

Quality orientation – accomplishing tasks by considering all areas involved, no matter how small; showing concern for all aspects of the job; accurately checking processes and tasks; being watchful over a period of time.

WORK ENVIRONMENT AND PHYSICAL DEMANDS

This position may require travel to one or more Sysco facilities or Operating Companies. The work requires the following physical activities: sitting, finger dexterity for activities such as data entry, speaking, hearing, visual acuity, and mobility between departments. Work may require bending, stooping, squatting, kneeling, and crouching; extensive telephone work; ability to receive detailed information through both verbal and written communication, ability to express or exchange ideas by means of the spoken word; ability to lift up to 20 lbs. Use of both hands is required. The work is performed primarily indoors. Occasionally some work may be performed for short periods in temperature controlled warehouse environments (freezer, cooler, and exterior environments).

The work environment characteristics and physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

The noise level in the work environment is usually moderate. Plant audits/inspections and working at remote in-transit warehouses and Sysco Operating Companies contain both moderate/loud noise and exposure to fumes and mechanical hazards.

Core Qualities for all Associates: Sysco’s Leadership Framework Basics

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| Integrity & Accountability | Flexibility & Adaptability | Proactive Learning |
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Internal candidates apply via contacting their supervisor or directly submitting their application to Human Resources. External candidates submit cover letter & resume via <http://www.freshpointcanada.com/careers/>

FreshPoint’s Mission is to market and deliver great products to our customers with exceptional service.

FreshPoint’s Vision is to be our customers’ most valued and trusted business partner.

We offer our associates the opportunity to grow personally and professionally, to contribute to the success of a dynamic organization, and to serve others in a manner that exceeds expectations.

FreshPoint is committed to Employment Equity. Accommodations during the recruitment process are available upon request for candidates with disabilities.

FreshPoint associates enjoy many benefits, such as:

- Comprehensive Flexible Benefits including Health and Dental, Health Care Spending and Wellness Accounts
 - Short-Term and Long-Term Disability
 - Life Insurance
 - Company Pension Plan
 - Group RRSP
 - Employee and Family Assistance
 - Stock Purchase Plan
 - Unlimited on-line learning through Sysco Interactive University
 - Sysco product discounts
 - Preferred vendor discounts
 - Free on-site parking
 - Employee appreciation events
- (*benefits may vary based on location or bargaining unit)