

# **Blends Inc.**

## **GFSI Food Safety Manager - HACCP Coordinator**

Blends is a full service spice blending facility that supplies a wide range of products to a large number of food processing facilities across Canada. We manufacture a wide array of spice blends, marinades, flavourings, ingredients used at further processing facilities. Blends is certified to the Food Safety Systems Certification 22000 (FSSC 22000) GFSI Bench-marked standard. We take pride in this certification and are looking for a strong communicator, highly organized and a team oriented individual to strengthen and improve the Quality Management System on a continuous basis.

We are looking for a Food Safety Manager who will successfully manage the FSSC 22000 food safety program. The FSSC 22000 HACCP Coordinator will be responsible for developing, implementing and maintaining an effective food safety system while working with the company management and Quality Assurance / Research and Development Manager on a daily basis to implement and maintain the system.

### **Responsibilities:**

- Lead the further development, implementation and maintenance of FSSC 22000 program (control programs, HACCP Plan, Quality Management System).
- Conduct risk assessments and compile food safety information related to the spice industry.
- Perform effective Internal Audits on the system.
- Conduct Management Reviews and effectively schedule and run Management System Meetings.
- Conduct verification activities and train staff on corrective actions, new procedure and emerging issues that affect the spice industry.
- Maintain a program revision and deviation log and make necessary adjustments as required.
- Keep up to date on current regulatory requirements and update the system accordingly.
- Act as a liaison with regulatory bodies, 3rd party certification auditors and customers.
- Effectively communicate with the staff at all levels of the organization regarding the food safety system.
- Routine employee training on quality, regulatory and food safety principles and policies.
- Analysis of certificates of analysis for incoming ingredients, processing aides and processing materials.
- Perform tests, document data, develop trend analysis and analyse to make adjustments to the system.
- Ensure raw materials, manufacturing processes, plant environment and finished products meet established formulations and specifications.
- Perform laboratory-based tasks, including sampling incoming materials, shipping samples for analysis to a 3rd party lab and recording and analyzing results.
- Perform other related duties, as required.

**Skill Requirements:**

- A working knowledge of a HACCP systems and GFSI Standards. FSSC 22000 experience is considered an asset.
- Knowledge of Canadian Regulatory requirements for this sector of the industry.
- Capable at performing food safety risk assessments diligently and thoroughly
- Experienced at performing validation studies.
- Knowledge of 3M Microbiology products (1).
- Knowledge and understanding of allergens, allergen swabs and analysis of test results (1).
- Experience in development of product specifications and analysis of certificates of analysis from suppliers.
- Ability to identify food safety and QA deficiencies and take appropriate actions.
- Possess analytical and problem-solving skills.
- Good organizational and time management skills.
- Strong interpersonal and communication skills (both verbal and written) are required.
- A team player and capable to work independently in a diverse processing plant environment.
- Strong computing skills in Excel and Microsoft Word.

**Qualification Requirements**

- University degree (minimum B. Sc. or B.Sc (Ag)) - Food Science, Microbiology, Chemistry or related discipline.
- Minimum 2 years of working experience in developing and maintenance of HACCP system in a food processing industry.
- Minimum 2 years of working experience with a GFSI program. FSSC 22000 experience considered an asset.
- Internal auditor training certificate (1).
- HACCP Systems certification certificate (1).
- FSSC 22000 Development and Implementation Certificate (1).
- Must be legally entitled to work in Canada.

1 - Training will be provided to meet some of these qualification requirements.

**Benefits Include:**

- 4 day - 10 hour/day work week, Monday - Thursday (Fridays & weekends off).
- Health Benefits available after 3 months full time employment.
- A fun and positive work environment.

Please submit resumes to [tohrt@blends.ca](mailto:tohrt@blends.ca) or by fax 780-462-9842.

Applications close May 20, 2021.