

## **Food Safety Specialist**

CT Bakery is an international provider of thaw and serve artisan donuts that deliver a bakery-fresh experience. Headquartered in Toronto, Ontario Canada. CT Bakery donuts can currently be found in leading grocery stores, convenience stores, and institutions across North America, South America and Asia. We also sell into every major channel in the food distribution system and offer our consumers a variety of indulgent donuts. We do this by building a team that is passionate about making donuts and driven by a sense of pride and dedication.

### **Reports to: Regulatory Affairs and Food Safety Manager**

#### **Key responsibilities and accountabilities:**

- Overall compliance to Food Safety and Quality System Program
- Responsible for BRC's Global Standard for Food Safety program, GMP, HACCP and SOPs
- Maintain and continuously develop BRC's Global Standard for Food Safety program
- Responsible for developing and implementing food safety programs and verifies that the plant is in compliance with the written program on an ongoing basis
- Ensures that new policies, procedures and changes are implemented with appropriate documentation and training
- Training of employee for Food Safety and Quality program on scheduled basis
- Responsible for all micro testing samples and schedules with accredited laboratories.
- Ensuring food safety and quality of all products and maintaining plant efficiency by building and maintaining effective working relationships with various stakeholders (i.e., Sanitation, maintenance, operation, QA)
- Provide guidance and technical support to ensure product meets quality and product safety
- Monitoring employee behavior for GMP's and employee safety and provide training
- On-line monitoring for Critical Control Points.
- Be part of the Food Defence, HACCP and Recall Teams
- Conduct and coordinate in-house audits, actively involve internal food safety assessments, and third-party audits, and review results and develop action plans.
- Measure, monitor and evaluate effectiveness internal food safety assessments, and third-party audits
- Maintain and update documentation, verify records of Quality and food safety documents.
- Monitor food safety performance and establish plans to improve.
- Coordinate and direct the plant sanitation program and pest control program
- Perform pre operational inspection, sensory and shelf-life testing
- Support clear understanding of standards and procedures to drive change in culture

#### **Qualifications**

- Bachelor's degree Food Science and Technology
- 5+ years' experience in food manufacturing preferably in bakery industry
- 4 - 7 years of food safety experience- BRC standards
- Strong knowledge of food safety principles and management programs (BRC, HACCP, GMP, Allergen Management, sanitation principles)
- Understands how to interpret, apply and explain food safety standards and policies
- Works effectively with a team