



Bilingual English/Spanish Food Safety Specialist Dallas/Ft. Worth Area

Position Title: Food Safety Specialist

Department: Health & Safety

Position Reports to: Food Safety Manager

Summary of role:

Ensures United Supermarkets, Market Street and Amigos stores maintain a proactive stance in food safety by performing internal food safety audits on a regular basis. Performs additional assignments to develop a culture of food safety within the company.

Key Responsibilities:

- Performs internal food safety inspections of stores on a regular basis with additional emphasis on high volume/high risk stores and Amigos stores.
- Communicates findings of audits and make recommendations for corrective actions to Store Directors, Business Directors, Department Managers, Department Directors, RVPs, and team members.
- Monitor internal auditing programs in each store.
- Performs technical writing assignments such as developing SSOP's, food safety policies and guidelines.
- Provides food safety training sessions and on-the-job training in Spanish.
- Assists with special projects such as plan reviews for new stores/remodels and inspections of partners and manufacturing facilities.
- Assist assigned stores with guest complaints, disasters and recalls involving food products.
- Respond to correspondence from the Texas Department of State Health Services regarding state inspection reports.
- Working with hazardous chemicals to demonstrate proper cleaning & sanitizing techniques and microbiological testing.
- Work closely with all Health & Safety team members to ensure United maintains a proactive stance in food safety.

Key Requirements:

- Bachelor's degree in Food Science, Food Technology, Animal Science, Microbiology, or closely related field.
- Knowledge of state food regulations, HACCP and food science.
- Ability to read, interpret, and enforce city ordinances, state, and federal food safety laws.
- Ability to provide information through on-the-job training and classroom training.
- Ability to work with team members in a diplomatic manner and provide solutions to maintain compliance with food safety regulations.
- Ability to work under minimal supervision and self initiative to perform job functions.
- Ability to travel from 50% to 70% of the time. Frequent overnight travel.
- Possession of a valid Texas Driver's License.
- Ability to meet the requirements (30 semester hours of science) and obtain a license as a Registered Sanitarian within 24 months.
- Proficient in the use of Microsoft Word, Excel, and other computer skills.
- Bilingual in Spanish/English is required.
- Ability to lift 20 to 30 lbs, standing for long periods, bending, stooping, kneeling, climbing up and down ladders and in crawl spaces.
- Working in both hot and cold environments.
- Previous auditing or inspection experience is required.
- Food service experience is preferred.

If you would like to express interest in this position, please send your resume or application to Maria Garate, Regional Talent Recruiter at mgarate@unitedtexas.com, or to 11999 Dallas Parkway, suite 200, Frisco, TX 75034. Attention: Maria Garate

Open Until Position is Filled

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