



As one of the largest tomato companies, DiMare is positioned to provide service to 90% of the US population. With over 85 years of experience in the produce business, we stay committed to quality product, customer service, innovation, integrity and loyalty.

Fresh Produce Operation is seeking Food Safety Coordinator

The Food Safety Coordinator is responsible to oversee compliance of all food safety policies and regulations. This position will develop, implement and enforce Food Safety and Security standards, policies, and programs including food security, HACCP system, regulatory audits, quality systems review process (QSR), food safety training program, standard operating procedures (SOP's), product inspections, food safety audits, and standardized work instructions.

The position will be located in our Ruskin Florida and travel to our Homestead facility. The position reports to the General Manager *and or the Vice President of the respective locations.*

Specific responsibilities include:

- Oversee monitoring, verification, and validation activities to ensure that all products leaving the facility(s) meet food safety and quality standards
- Redesign and update plans whenever there is a change to program, process, procedure
- Develop and maintain documentation such as standard operating procedures and maintenance of manuals, policies and procedures
- Develop and provide training and maintain all training records for food safety and quality requirements
- Provide training and maintain all training records for critical food safety and quality requirements
- Oversee all routine 3rd party laboratory sampling and testing activities
- Conduct facility food safety audits and manage third party auditing programs
- Work with Management on any food safety issues or corrective actions
- Ensure that the company's food safety procedures are followed at all times
- Ensure proper sanitation and maintenance of all facilities

Qualifications:

- Minimum of 2 years practical experience in Food Safety or QA in the food industry preferred or qualifying course study in Food Science related field.
- HACCP certified or able to attend training and become certified

Requirements:

- Knowledge of HACCP, GMPs, and Food Safety principles
- Previous experience with USDA and/or GFSI standards preferred
- Must have ability to make timely, independent decisions and exhibit sound and accurate judgment
- Must have ability to communicate with employees and management and to communicate changes effectively
- Ability to follow policies, procedures and instructions and to respond to management direction required
- Proficient in MS Office Suite, Microsoft Dynamics or related ERP

Please submit resume and **salary history** to hr@dimarefresh.com.