



## PR/087208 | Food Safety Administrator

### 募集職種

#### 人材紹介会社

JAC Recruitment USA

#### 求人ID

1579762

#### 業種

レストラン・フードサービス

#### 雇用形態

正社員

#### 勤務地

アメリカ合衆国

#### 給与

経験考慮の上、応相談

#### 更新日

2026年04月07日 06:00

### 応募必要条件

#### 職務経験

3年以上

#### キャリアレベル

中途経験者レベル

#### 英語レベル

流暢

#### 日本語レベル

無し

#### 最終学歴

短大卒：準学士号

#### 現在のビザ

日本での就労許可は必要ありません

### 募集要項

#### POSITION SUMMARY

A growing organization is seeking a Food Safety Administrator to support and manage its corporate food safety programs. This role is responsible for maintaining a comprehensive food safety management system and ensuring compliance across production, procurement, and importation activities.

#### RESPONSIBILITIES

- Ensure finished goods meet customer and internal quality control guidelines.
- Establish and maintain branch policies, procedures, and guidelines consistent with company standards.
- Ensure compliance with all federal, state, and local food safety regulations and investigate violations.
- Oversee employee supervision related to food safety, including daily instruction on updated products and procedures.

- Maintain training programs across operations, including food safety, quality, environmental concerns, and efficient practices.
- Coordinate investigations, develop corrective actions, and recommend policies to ensure food safety and compliance.
- Arrange and conduct periodic inspections, communicate audit findings, and maintain effective communication with regulatory agencies and internal branches.

#### QUALIFICATIONS

- Experience supporting food safety programs within an operations or branch environment.
- Knowledge of food safety regulations and requirements at federal, state, and local levels.
- Ability to create, implement, and maintain policies, procedures, and training programs.
- Experience coordinating inspections, audits, and corrective actions.
- Strong communication skills for interacting with management, regulatory agencies, and multiple branch locations.
- Ability to organize and manage multiple tasks, meet deadlines, and complete accurate documentation and reports.
- Understanding of HACCP principles and ability to support HACCP reviews, validations, and related initiatives.

SALARY USD \$70,000–\$75,000

LOCATION Santa Fe Springs, CA

#### BENEFITS

- Health, dental, vision, life & accident, and pet insurance
- 401(k) with company matching
- 19 days of paid time off
- Wellness program and EAP assistance and much more!

#LI-JACUS #LI-US #countryUS

**Notice:** By submitting an application for this position, you acknowledge and consent to the disclosure of your personal information to the Privacy Policy and Terms and Conditions, for the purpose of recruitment and candidate evaluation.

Privacy Policy Link: <https://www.jac-recruitment.us/privacy-policy>

Terms and Conditions Link: <https://www.jac-recruitment.us/terms-of-use>

---

会社説明