

FOOD SAFETY AUDITOR

JOB DESCRIPTION

Job Description: Prepare and conduct audits (field, packinghouse, cold storage, cooling facilities, etc.). Develop and update client-specific food safety manuals. Make presentations to and provide explanations of food safety documents to client personnel as necessary. Coordinate project efforts with headquarters and technical staff. Plan and execute on-site educational food safety presentations. Provide growers with limited assistance in developing mitigation strategies. Participate in continuous improvement team reviews of the audit program. May be required to cross-train in food processing facility audit procedures. Function as a member of cross-departmental teams and projects as requested. Travel required throughout the Western Hemisphere to provide service to our clients.

Required Qualifications:

- Bachelor's degree in Agronomy, or related food or environmental science.
- A minimum of 1-2 years auditing experience.
- Ability to work independently from remote (home based) location.
- Excellent communication skills (written and verbal).
- Willingness and ability to travel extensively.
- Excellent written and verbal English/ Spanish (desired) language skills.
- Excellent computer skills including Microsoft Word, Outlook, Excel and PowerPoint.

Computer/Internet:

- Be able to use Microsoft Word, Excel programs
- Become familiar with the PrimusLabs.com Internet site
- Learn proper accessing of Internet site from remote locations

Field/Facilities:

- Observe and assist in performing a field audit
- Observe and assist in performing a packinghouse audit
- Observe and assist in performing a cooler audit
- Observe client employee training performed by PrimusLabs.com personnel