



East Coast Sourcing Food Safety Manager

About Taylor Fresh Foods, Inc.

Taylor Fresh Foods, Inc. is dedicated to being North America's favorite maker of salads and healthy fresh foods. Our "Taylor Family" includes nearly 22,000 team members who are passionate about making high quality, great tasting products for families across North America. As we continue to rapidly grow, we have a career opportunity available **for** a talented and motivated individual to join our Taylor Farms Foodservice team as National Sanitation Specialist.

Job Description: Opportunity to join the fast paced, fast growing team at Taylor Farms. Ideal candidates are eager and willing to learn, have excellent communication skills, are capable of thinking outside the box, and want to grow their career and opportunities as Taylor Farms continues to grow. The primary role of the East Coast Sourcing Food Safety Manager is to ensure compliance with all relevant Regulatory Requirements and Guidelines at the field/farm level, ensure compliance with all customer expectations as well as internal Quality and Food Safety Standards and Policies. The nature of this position requires flexibility and the ability to embrace change. The East Coast Sourcing Food Safety Manager must be highly self-motivated and exemplify the ability to work effectively as a team player, with the ability to interact across departmental and cross-functional boundaries, minimizing conflict and maximizing continuous improvement and goodwill. Travel will be required.

Key Responsibilities Include (but are not limited to):

- Responsible for adherence and continuous improvement to Taylor Farms Supplier Approval Program
- Visit growers and ranches to verify compliance
- Ability to train and communicate our expectations with our grower partners
- Visit and perform risk assessments on identified growers and maintain the Grower RA database
- Ensure Suppliers being used are Approved and updated in database
- Communicate any issues or noncompliance to the rest of the food safety team
- Entering Food Safety documentation in the supplier database
- Create and update raw organoleptic specifications and microbiology specifications
- Ensure identification and traceability throughout the system
- Communicate effectively with all internal departments

Qualifications

- Strong computer fluency including Windows, Word, Outlook
- Excellent verbal and written communication skills
- Analytical thinker & strong desire to learn and improve our processes
- Must be able to work as part of a team to complete work effectively
- Experience in the produce industry not required, but a plus
- Minimum 4 years of experience in the Retail/Food Service Supplier Monitoring food safety industry
- Experience with raw product in the produce industry
- Experience in data analysis and trending
- Self- motivated to follow through on daily assignments
- Strong time management, organizational and problem-solving skills
- Bilingual (Spanish) is preferred

Job Type: Full-time, 20-30% travel required

Pay: \$70,000.00 - \$90,000.00 per year, depending on experience

Benefits:

- 401(k)
- Dental insurance
- Health insurance
- Vacation

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