



"...a quality fruit company, committed to bearing fruit – fruit that will last..."

Announcement: We are seeking a talented and motivated Food Safety Supervisor to join our family-oriented team! As a Food Safety Supervisor for FirstFruits Farms you will be part of the Food Safety Team and help to ensure a safe & clean facility. Your daily contribution will help with the advancement of our processes and further the development of food safety and customer benchmarks.

Send application to Lucy Cartagena, 1111 Fishhook Park Rd, Prescott, WA 99348 or vial email to Jobs@Firstfruits.com and to MaricelaR@Firstfruits.com. For more info see: www.firstfruits.com.

Job Description:

In this newly created role you will serve as the Safe Quality Foods (SQF) Practitioner, responsible for the supervision of Food Safety Programs, Organic Compliance, Sanitation Verification, and other internal FirstFruits Farms requirements to ensure highly disciplined execution. This person will work closely with the Food Safety and Sanitation team, Operations, Maintenance, and Sales on the implementation of all regulatory compliance, program development, SOP changes, and equipment sanitary design. Ideal candidates will have experience in a leadership role, knowledge in food safety and sanitation, possess a hands-on leadership approach, and an innovative mindset.

Specific Responsibilities:

- Responsible for third party regulatory audits and inspections
- Develops and administers food safety training programs, includes coordinating and ensuring required training is completed and documented
- Responsible for maintaining and updating food safety manuals, programs and policies
- Conducts monthly food safety inspections and environmental monitoring testing
- Documents, tracks, and trends all food safety related corrective actions/investigations
- Oversees the Sanitation department, this entails hiring, training, counseling, and recommending discharge when necessary
- Assists with managing Supplier Approval, Trace & Recall, Pest Control, and Organic programs
- Can carry out risk assessments and validations
- Assists with sales and customer requests
- Ensures that Good Manufacturing Practices (GMPs) are adhered to and that the cleanliness of the warehouse is maintained
- Review and verify CCP documentation, and assist operators with successfully carrying out CCP requirements
- Acts as the primary contact in the event that the Food Safety Manager is unavailable
- Other duties as assigned

Minimum Qualifications:

- Associates degree in fields closely related to food science, microbiology, or agriculture; **or two year's proven experience in a management/supervisory role in the agricultural industry and/or food safety field.**

- Must have excellent interpersonal skills and the ability to communicate effectively with individuals throughout the organization.
- Ability to communicate in both English and Spanish
- Proficiency in using a variety of computer applications, such as Excel, Word, Outlook
- Motivation and drive to be an effective leader and innovator
- Ability to create and proficiently carry out employee training programs
- Attention to detail in composing, typing and proofing materials, as well as auditing work, establishing priorities and meeting deadlines
- Highly organized with strong multi-tasking skills; able to work effectively in a fast-paced environment and under pressure, meet deadlines and accomplish objectives

Desired Qualifications:

- Must have the knowledge and skills required to work in a fast paced and challenging environment both inside and around the facility as well as receiving and fields
- Must be able to work day and/or afternoon shifts as required by the job
- Working knowledge of HACCP/FSMA, GMP, SSOP, Environmental Monitoring, Trace & Recall, Organic, Supplier Approval, and other core food safety programs is preferred
- Familiar with applicable FDA, NOP, USDA, and SQF regulations or other GFSI audit schemes
- Understand the requirements and take steps to become PCQI and HACCP certified
- Educational background or technical aptitude as it relates to food plant sanitation programs and chemical handling
- A general knowledge of food and environmental microbiological testing as well as preventative measures
- Ability to recognize trends, situations and risks to product quality or food safety, and to timely and properly communicate those findings
- Must be hands-on and process oriented, always looking to improve processes

Schedule:

- Full time
- Day Shift (hours can vary)
- Monday to Friday, with flexibility for weekends when required

Benefits:

- Pay DOQ
- Compensation package includes, paid sick leave per Washington State Law, Life Insurance, Medical Clinic Membership, Health, Dental, and Vision
- 401(k) and 401(k) match (after one year of employment)
- Opportunities for growth and advancement

All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability or veteran status.