

Job Title: Regional Corporate Food Safety Specialist
Type of Position: Full-time
Salary/Hourly Pay Rate: Negotiable with impressive salary and bonus structure
Benefits: Paid Vacation, 401K, Health Insurance, Bonus etc.
Contact: ehahr@ehagroup.com
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EHA Consulting Group, Inc. is a comprehensive food safety and public health consulting group with emphasis in the prevention of foodborne diseases. Our mission is to provide our clients with the highest level of consulting, HACCP-based inspectional services and training. Our highly qualified team of consultants is key to this mission. We are looking for qualified individuals with a passion for food safety and environmental health to join our rapidly growing team. Over 35 years, EHA Consulting Group has developed a national and international reputation for assisting companies to prevent foodborne diseases and regulatory compliance through routine inspections, laboratory surveillance, management and employee training.

Multiple positions are available for energetic food safety professionals who are interested in a rewarding career in the private sector of food safety and public health. This is a home-based employment opportunity. Openings are in Southern California, North Carolina (Winston Salem/Greensboro/Raleigh Region), NYC Metro, Chicago (Midwest Region) and New England Region. The ability to work independently with minimal supervision and within a vast array of foodservice/processing environments is a must. Job duties will include HACCP-based inspections of corporate retail food establishments and commercial food processing plants.

Responsibilities:

- ? Self-manage quarterly assignments/inspectional list of food safety inspections. Perform HACCP-based food safety inspections. And complete reporting both electronically in applications as well as on tablets
- ? Capability to perform task-oriented training during inspections to resolve critical observations.
- ? Collect food and water samples for microbiological analysis.

Minimum Qualifications:

Applicant must have a bachelor's degree with a minimum of 30 credits in the sciences and a thorough knowledge of food safety and HACCP principles. National/State REHS/RS credential is required. At least 2 years of retail, manufacturing, processing, food safety and/or retail food service/regulatory food safety auditing experience is required. Excellent computer skills with MS Excel, PowerPoint and Word.

Applicant must be able to communicate effectively in writing and orally. Significant overnight travel is required. Applicant must be a U.S. citizen.

May

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