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# Example of Food Safety Specialist Job Description

Our growing company is looking for a food safety specialist. Thank you in advance for taking a look at the list of responsibilities and qualifications. We look forward to reviewing your resume.

## Responsibilities for food safety specialist

* Publish audit reports to divisional and corporate personnel
* Update all audit related materials as appropriate to ensure they are in line with SOP changes and best practices
* Represent department at customer and sales meetings, trainings, tours, and trade shows periodically
* Resolve product quality concerns ensuring customer satisfaction in a timely manner
* Audit product compliance to customer specifications (military, regional multi-unit)
* Write and update technical product specifications
* Provide service/support to achieve multi-species sales targets (>$1M annually)
* Develop procedures and training to improve the operation, reliability and ease of use for our current and new application systems for internal colleagues
* Plan and coordinate effective training and educational sessions aimed at safety, equipment operation, trouble shooting, and service for customers
* Provide technical support to each site/market to ensure ongoing compliance to corporate standards

## Qualifications for food safety specialist

* ServSafe and/or CP-FS Certification(s) a plus
* Ability to work during off-hours to address emergency conditions or other situations that may arise
* Must be detailed oriented and possess excellent organizational skill
* Must be able to clearly communicate expectations & have excellent problem solving skills
* Must be able to work proactively with regulatory authorities and respond to inspections within the market
* Bachelor’s degree in Food Science and Nutrition, or equivalent