



**Ozeki Sake (U.S.A.), Inc.**

<b>Job title</b>	Food Safety Specialist
------------------	------------------------

### **Job Summary**

Food Safety Specialist is responsible for guiding the development, planning and implementing food safety programs, and supporting management of FSMA for the Ozeki Sake Brewery located in Hollister, CA.

### **Primary Duties - Warehouse**

- Developing, Reinforcing and Maintaining food safety programs in operation
- Leading the production team in the risk assessment
- Creating and maintaining records and documents in operation and sanitation
- Researching and applying food safety regulations, guidelines and methodologies
- Communicating with production staff in regards to operation and methodologies
- Monitoring and inspecting the operation
- Communicating with third party auditors
- Preparing for their party inspection and audit

### **Ideal Skills and Backgrounds**

- College degree preferred
- Experience in food industry preferred
- Experience in GMP/SQF/HACCP preferred
- Strong writing and verbal communication skills
- Strong organizing skills
- Strong researching skills