

Mandarin Restaurant, headquartered in Brampton, Ontario, is a franchise chain in operation for 45 years. We celebrate life's special moments and everyday wins with everyone. We do this with high quality food, a warm atmosphere and friendly service for our customers. The chain is comprised of 30 licensed restaurants across Ontario. Each restaurant creates award-winning Canadian and Chinese favourites with every Dine-In, Take-Out and Delivery experience.

The headquarters is currently looking for a **Food Safety Compliance Auditor**. We are seeking a passionate and results-driven individual to join our team.

## **SCOPE**

Reporting to the Audit Manager, the Food Safety Compliance Auditor will be responsible for traveling to restaurants to conduct food safety and environmental testing of food products and facilities to ensure optimum safety conditions for customers and employees. They will also recommend and implement changes to improve food preparation as needed and ensure food safety.

## **RESPONSIBILITIES**

- Travel to Mandarin locations and review and inspect products, equipment and methods used in the storage, preparation and service of food;
- Perform HACCP audits at all locations;
- Train and educate staff and managers at locations when needed;
- Prepare for and present at conferences, training events, etc;
- Perform analysis of historical micro and HACCP audit data;
- Test suitability of potential food safety products;
- Conduct sampling of food, water, ice, and environmental surfaces in high-risk preparation areas, followed by laboratory testing using aseptic techniques
- Analyse recipe and processes to determine risk and solutions;
- Prepare reports for restaurant and Head Office management;
- Determine cost effective measures to eliminate or prevent identified deficiencies with management, suppliers or others as appropriate;
- Recommend and/or implement changes and follow up to ensure effectiveness and compliance;
- Prepare and maintain detailed records of testing procedures and results for government health inspectors;
- Research industry sources for new product information, testing results and techniques;
- Investigate potential food safety solutions for chain-wide rollout;
- Be a team player at the Microbiology lab, while being able to work independently;
- Perform other duties and projects as required.

## QUALIFICATIONS

- A university degree or College diploma in food safety/food microbiology/food science or related field
- At least one year food safety experience, preferably in the foodservice industry
- Good knowledge of HACCP
- Excellent written and verbal communication skills
- Excellent analytical and organizational skills, with the ability to prioritize and handle multiple tasks and deadlines
- Ability to work both independently and within a team
- Proficient with Microsoft Office programs
- Attention to detail and quality
- Bilingual is an asset (English and Chinese)
- Must have access to a reliable vehicle

Mandarin Restaurant is an equal opportunity employer offering competitive salary and benefits package. We welcome and encourage applications from people with disabilities. Accommodations are available on request for candidates taking part in all aspects of the selection process.

We sincerely thank all candidates who have applied, however, only those selected for an interview will be contacted.