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Job Posting Details

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| Job Posting Details | Sr. Food Safety Specialist/Microbiologist |
| Job Requisition | R21370 Sr. Food Safety Specialist/Microbiologist (Open) |
| Job Family | Quality |
| Start Date | 11/07/2022 |
| End Date | |
| Worker Sub-Type | Regular |
| Location | IL Works from Home |
| Time Type | Full time |
| Locations | |
| Supervisory Organization | Food Safety – Regulatory (April M. Bishop (174207)) |

Description

Description Employee Type:

Full time

Location:

IL Works from Home

Job Type:

Quality

Job Posting Title:

Sr. Food Safety Specialist/Microbiologist

Job Description:

- Facilitates cross-functional collaboration with Operations, QA, Food Safety, Business Unit Leaders and technical vendors, to implement microbiological programs and meet key performance indicators (KPI's). Contribute to continuous improvement efforts.
- Provides technical direction to facility personnel in the development of systems, capabilities, and practices in order to comply with all pertinent food regulations (e.g, FSMA) and company procedures. Develops protocols for preventive control validations and assists in execution and validation. Educates and provides technical support where needed.
- Provides technical direction to facility personnel in the development of systems, knowledge, capabilities, and practices in order to comply with all applicable food safety regulations, company procedures and external audits (such as customer, GSFI, Regulatory and Organic). Educates and provides technical support where needed.
- Design of microbiological challenge studies, scientifically validated risk management studies extend product shelf life and insure minimal regulatory risk; errors in judgment are extremely costly
- Monitors and reports on emerging issues related to food safety and quality. Recommends strategies and develops policies and procedures to mitigate. Delivers expertise and technical advice on complex and critical food safety concerns.
- Develops programs for conducting risk assessments, verification, validation and monitoring of effectiveness of food safety plans, company food safety procedures and

- regulations for current processes and new line and equipment commissioning.
- Provides technical expertise and direction facility QA managers and Sanitarians during plant sanitation issues such as microbiological and environmental controls.
- Ensures facilities verify and validate microbiological tests annually.
- Promotes consistency and aligns across divisions where possible.
- May perform other duties as assigned.

Qualifications and Requirements:

- Minimum 8 years' experience in microbiology, food safety and quality
- Experience in molecular microbiology techniques including Next Generation Sequencing (including familiarity with bioinformatics), PCR, RT-PCR, genetic subtyping, etc.
- Experience with diverse food production processes
- HACCP certification, SQF practitioner and PCQI certification preferred.
- Experience managing multiple, remote locations and leading thru influence
- Experience providing supervision, guidance, effective training and counsel to others.
- Ability to understand and analyze issues involving food manufacturing, project management, mathematics (including statistics), technical and legal documents.
- Ability to write and disseminate policies and procedures
- Ability to communicate technical information to various levels of management and senior leadership
- Ability to understand food and environmental regulations and their impact on the organization, and our customers.
- Strong organizational, communication and collaboration skills

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