

Food Safety and Quality Auditor and Training Specialist
Flying Food Group, LLC
Orlando, FL

Responsibilities: Ensure adherence to all pertinent regulations, including USDA, FDA, county, and local requirements; Formulate and implement policies, interpretation standards, and programs ensuring global compliance knowledge of food science and regulatory standards; Spearhead inspections conducted by regulatory bodies (USDA, FDA, county, and local health departments), customer-driven audits and Global Food Safety Initiative (GFSI) audits; Conduct internal facility audits, including e-audits, and generate comprehensive inspection reports with actionable corrective plans; Conduct vendor audits across diverse food manufacturing sectors, including warehouse, produce, meat, and baked goods to ensure federal and corporate compliance; Validate and negotiate corrective actions for all audit findings, engaging with multiple stakeholders and tracking their completion; Design and implement comprehensive Food Safety and Quality training programs for Retail and Airline manuals; Serve as a corporate trainer, delivering training through various platforms (in-person, virtual, multimedia) while monitoring unit progress for internal training and certifications (e.g., HACCP, ServSafe, SQF); Collaborate with internal technical groups, procurement, R&D, FSQ, and other functions to resolve complex food regulatory compliance or science-based technical issues; Use data collection tools and methods to ensure accurate and comprehensive data gathering; Perform in-depth analysis of collected data to identify trends, risks, patterns, and insights such as environmental monitoring programs and customer complaints; Conduct research studies, including new product development, shelf-life studies, sensory testing, microbiological studies, and equipment and process validation studies.

Must have a Bachelor's degree in Food Science or related field. Must have the following certifications: HACCP, Seafood HACCP, PCQI, SQF, ServSafe Practitioner, and Lean Training. Must have one (1) year of experience as a Technical Services Technician or related field; Must have one (1) year of experience in applying computer modeling techniques to simulate pathogen dynamics and behavior; and leveraging nutritional databases (e.g. Food Label Maker and Genesis) to support product development initiatives to meet sensory and quality attribute metrics within project timelines. Position requires travel 50% of the time to various worksite throughout the U.S.

Qualified candidates should send their resumes to ddelligatti@flyingfood.com, and reference code FSQA1403.