

FOOD SAFETY SPECIALIST

Food Safety Specialists are responsible for meeting food safety standards. They oversee that foods are processed, packaged, and prepared according to those specific standards. The standards can be implemented by their company or regulatory organizations.

WHAT RESPONSIBILITIES WILL I HAVE?

- Review tests and analysis completed by company
- Prepare reports on each company, restaurant or business visited
- Compute formulas, percentages or production specific factors using chemical and mathematical procedures
- Recommend changes with marketers and processors if conditions are not up to standard regulations □ Investigate compliances
- Sample and identify, if any, bacterial or non-desirable excess material
- Prepare graphs, charts and reports from test results
- Observe employees and daily procedures to assure quality control standards are met
- Oversee and inspect procedures performed by each operating unit and team
- Meet with company management and maintain relationship
- Perform quality control analysis including tests and inspections of products and processes
- Train and effectively communicate food safety policies to all company employees and growers
- Accompany customers and 3rd party auditors on field audits, inspections, and quality monitoring
- Attend annual customer meetings, industry events, and continuing education classes



WHAT EDUCATION & TRAINING IS REQUIRED?

Bachelor's degree in Food Science, Chemistry, Microbiology or Environmental Health

THE FOLLOWING HIGH SCHOOL COURSES ARE RECOMMENDED...

Agricultural education, biology, chemistry and mathematics

TYPICAL EMPLOYERS

Food production companies and government inspection agencies

FUTURE JOB MARKET/OUTLOOK



SUGGESTED PROFESSIONAL ORGANIZATIONS & ASSOCIATIONS

- American Society for Microbiology
- American Council for Food Safety and Quality
- Institute of Food Technologist
- National Coalition for Food and Agricultural Research

AVERAGE ANNUAL FULL-TIME SALARY

\$41,000