Job Posting

Title: Food Safety Consultant

Company: Berger Food Safety Consulting (BFSC, Inc.)

Location: Boston, MA

Salary/Benefits: Beginning $45,000, 100% health insurance

Status: Full Time

Job Description:

The position of food safety consultant encompasses a variety of services provided by Berger Food Safety consulting. This includes but is not limited to:

• Conducting sanitation inspections / audits for retail food establishments
• Teaching 4-hour and 8-hour Food Protection Certification Courses
• Providing liaison services between our clients and the regulatory authority
• Training non-managerial staff in food safety basics
• Evaluating service needs of our clients
• Assisting office staff with administrative help as necessary
• Writing SOP’s and HACCP plans

Minimum Qualifications:

Education: College degree in food science, food safety, public health, culinary arts, nutrition or similar. Masters degree preferred.

Skills: Superb verbal and written communication skills to communicate with clients and other BFSC staff; strong organizational skills to maintain relationships with numerous clients; self-confidence when working with difficult clients in stressful settings and for public speaking engagements; strong computer skills; and flexibility to work evenings and weekends.

Other: Reliable car required – will be reimbursed for travel related expenses.

Working Conditions:

• Office in Boston, MA (Roxbury neighborhood) with full time administrative support.
• Travel required 2-3 times per week – mostly to Greater Boston locations.

If you are interested in this opportunity, please forward a cover letter and resume to:

lisa@servingsafefood.com.