



## Terra Municipality

In this position, you will conduct inspections of restaurant facilities and other food facilities, monitor complex food preparation operations and activities, evaluate food handling and storage systems and records and collect a variety of samples, document and prepare reports.

### Qualifications:

- Thorough knowledge of food preparation standards:
- Knowledge of chemistry, microbiology and other sciences as it relates to preserving, processing, production, product formulations, packaging, labelling, storing and delivering foods;
- Knowledge of HACCP, GMPs, food safety hazards, risks and their assessment;
- Knowledge of applicable legislation such as the Food Safety and Quality Act, National Meat and Poultry Regulation and Code, Food and Drugs Act and the ability to work with regulations and deliver on compliance and enforcement strategies;
- Communication and interpersonal skills, conflict resolution and negotiation skills to provide technical advice and to deal with disputes;
- Reasoning, analytical and problem-solving skills;
- Ability to work independently, with minimal supervision using judgement, tact, diplomacy and discretion while working in a professional manner.
- Ability to travel extensively to areas where public transportation is not available.

Candidates who have not successfully completed the Meat Hygiene Officer Certification process will be considered on an underfill basis as an Agricultural Specialist on a temporary basis. Applications must be received by the end of the closing date with the Job ID number quoted.

Apply online only. [safecity@ontheriver.com](mailto:safecity@ontheriver.com)