



HEALTH & SAFETY OFFICER

PRIMARY JOB PURPOSE

To do inspections and develop health and safety policies for the Kitchen. To enforce and maintain documentation, policies, and procedures. Conduct internal hygiene audits and consult with external hygiene auditors.

KEY RESPONSIBILITIES

- To ensure workplace safety and hygiene by providing information, instruction, training and supervision.
- To maintain all compliance documentation up to date with regards to temperature control, sample retentions, general hygiene, all required certifications.
- To ensure all staff adhere to Health & Hygiene policies and legislation.
- All chemical applications are used correctly.
- Report safety and hygiene concerns.
- Conduct internal hygiene audits and consult with external hygiene auditors.

PERSONAL ATTRIBUTES & SKILLS

- Works well under pressure.
- Honest and responsible, with ability to work independently.
- Good communication skills, with the ability to be assertive.
- Ability to conduct inspections and develop health and safety policies.
- Proficient in computer skills (MS Office)
- Ability to enforce and maintain documentation, policies, and controls.

MINIMUM / PREVIOUS EXPERIENCE

- Minimum 1-3 years' experience in a similar role or working in a kitchen.

QUALIFICATION

- Minimum Matric or equivalent
- Qualification in Culinary Arts / Food Health and Safety

PROPERTY

- Woodmead

APPLY NOW!

APPLICATION PROCESS:

Interested employees must complete the application form and submit with their CV's to careers@ccj.co.za by no later than **18th July 2024**.