

# Discover the possibilities of a winning career.

**Family & Friends, Flexibility and Future**



**Position title:** Quality Systems Manager (Food Safety)

**Department:** Supply Chain

**Position band:** Supervisory/Consultant

**Reports to:** Sr. Manager, Quality Systems

**Type of position:** Full-time, permanent

**Our Values:**

- We place the customer experience at the core of all we do.
- We are committed to our people.
- We believe in the McDonald's system.
- We operate our business ethically.
- We give back to our communities and our customers.
- We grow our business profitably.

**Summary:**

We currently have an opening in our Supply Chain Department for a Quality Systems Manager – Food Safety. This position will report to the Senior Manager, Quality Systems, and will assist in the maintenance and administration of Food Safety standards at restaurant and corporate level as well as supporting other quality systems initiatives as required. This position is based in Toronto.

*In addition to following McDonald's policies and procedures, principal accountabilities include, but are not limited to:*

**Principal responsibilities:**

- Manages and maintains McDonald's Food Safety program and Food Safety Standards.
- Maintains ongoing communication with Health department and government authorities regarding food safety and health issues.
- Analyzes trends to highlight opportunities for improvement.
- Researches and interprets Public Health legislation as required (Food Premises, Safe Drinking Water, Communicable Diseases, etc).
- Provides operational guidance to the field for store-level crisis situations that may arise (e.g.: Boil Water Advisories).
- Trains staff and mid-management on food safety principles and protocols.
- Stays current on all legislation surrounding food safety issues in Canada, anticipate developments that could or will affect food safety and recommend measures that address such developments.
- Participates and leads projects as determined by organizational needs.
- Participates in Food Safety Reviews for new products and equipment.
- Oversees supplier food safety programs including evaluations of HACCP programs and third party audits.
- Initiates and monitors corrective actions in the event of non-conformance and/or customer food product complaints.

## **Additional qualifications**

- 5-7 years' of relative experience
- Undergraduate degree in public health, Bachelor of Applied Science, or related program or a degree or diploma in a related field (Biology, Microbiology, Chemistry, Food Science).
- A history of delivering results.
- Customer Service orientation.
- Strong analytical skills, excellent interpersonal and communication skills, ability to make cogent recommendations
- Outstanding written and verbal communication skills.
- Excellent computer skills using Microsoft Office products: Word, Excel and PowerPoint
- Initiative and ability to take on multiple deliverables.
- Ability to work in a team environment.
- Experience in training Food Safety principles or activities.
- A firm understanding of the application of Quality and Food Safety standards (HACCP, GMP).
- Significant experience in Public Health enforcement or training field would be an asset.
- Ability to speak French is an asset.
- Current certification by the Canadian Institute of Public Health Inspectors (CIPHI).
- Experience in managing or the application of Quality and Food Safety standards (HACCP, GMP) in production facilities would be an asset.

If you are interested in this position, please submit your cover letter and resume to [corporatecareers@ca.mcd.com](mailto:corporatecareers@ca.mcd.com) with the subject line "CIPHI Application – Quality Systems Manager (Food Safety)".

While we thank all candidates for their applications, only candidates with the skillset and experiences required for the role will be contacted for the next steps.

## **About Us**

When we say "Welcome to McDonald's," we believe this applies just as much to the people who work for us as it does to the guests visiting our restaurants. Our corporate employees enjoy an outstanding work environment and a comprehensive benefit package while working for a global corporate leader. We are committed to nurturing talent, helping people meeting their personal and professional goals, and to celebrating exceptional professional achievement.

McDonald's Canada is one of the country's largest employers with more than 85,000 employees at more than 1,400 restaurants across the country. We take that responsibility very seriously and are proud of our longstanding record as one of Canada's 50 Best Employers as recognized by Aon Hewitt.

We have always been committed to doing the right thing for our employees. Our values and behaviours are the foundation for the relationships we foster with our employees. We continue to believe in and re-affirm our long-standing policy of providing fair and equal opportunities for all employees and prospective employees. If you are selected as part of the selection process and you require an accommodation, we shall provide or arrange for the provision of a suitable accommodation in a manner that takes into account your needs due to disability.

Come work with us and discover the benefits of a rewarding work experience with the Golden Arches™!