

Food Safety & Brand Protection Specialist Job Post (Independent Contractor)

Are you passionate about the restaurant industry and understand food safety — how critical it is to a restaurant's success, how to evaluate food safety standards, how to train restaurant teams in proper food safety practices, and how to provide guidance and support regarding health department inspections? If you answered yes to all of these, then we want to speak with you!

Respro Health & Safety is looking for a knowledgeable and skillful **Food Safety & Brand Protection Specialist** across the state of Utah to conduct on-site food safety and quality assurance audits, training, and health department regulatory review for our restaurant partners. **Positions are available in Utah and the Miami/Fort Lauderdale area.**

Respro is an experienced, trusted resource providing brand protection public health services to the food service industry. Our success comes from the relationships we've built with restaurant teams, helping them to protect their brands with Respro's food safety and crisis management solutions. As a **Food Safety & Brand Protection Specialist**, you will be helping Respro to build more of these relationships by working with owners and managers to implement and strengthen good food safety practices and Respro's programs.

Here's what you'll be doing:

- Auditing restaurants for food safety deficiencies using the current FDA Food Code
- Creating a report detailing violations found on each audit
- Coaching restaurant staff on food safety best practices
- Assisting clients to solve food safety challenges
- Reviewing health department inspections with the partner to ensure compliance

Requirements:

Successful candidate will possess:

- Food safety certification such as an REHS or CP-FS or equivalent is preferred
- Restaurant experience
- Food safety auditing experience either privately or as a regulatory authority

If interested in this opportunity, please send your resume to dennis@resprofsp.com.