

Food Safety/Quality Coordinator

This role exists to ensure that Food Safety and Food Quality in the restaurant meet and exceed Chick-fil-A expectations. In this role, you'll ensure the team follows all Food Safety regulations and appropriate systems and processes.

Key Responsibilities:

- Overseeing all Food Safety and Food Quality systems and procedures
- Understands the CFA ZHills Food Safety and Food Quality Strategies and executes it at a high level
- Monitor and oversee daily completion of FSA/RSA
- Ensuring we have a consistent elite score of 1 on our food safety evaluations
- Effectively collaborate with the leadership team to maintain a safe restaurant
- Reducing potential food safety risks throughout the restaurant
- Effectively lead our store to maintain a food-safe environment across all areas of the organization
- Thoroughly monitor the completion of safe focus areas and focus points
- Ensuring consistency while serving safe food in a meticulously clean and organized environment
- Ensure compliance with employee health policy
- Knowing all Chick-fil-A Quality benchmarks and being an area expert on Food Quality
- Personal completion of a QIV focus area once per week
- Monitoring smart shops AND in-house assessments to gauge where the areas of opportunity for Food Quality are
- Collaboration with the BOH Training Coordinator about quality practices for training and retraining purposes
- Creating solutions to areas of opportunity found throughout assessments
- Assisting the BOH Director and the BOH Coordinator Team with maintaining a high level of operational excellence in the Kitchen across all dayparts
- Provide weekly updates due at 5:00 pm on Saturday with agreed-upon metrics and project details

Success Factors:

- Daily completion of all FSA/RSA
- Food safety score of 1 per quarter, no high risks or immediate actions
- Ensure the whole team is following proper food safety procedures
- No findings on state health inspections
- Prevent and eliminate all future immediate, high, and new findings
- The team is aware of high-risk findings and food safety five
- Top 20% in all relevant CEM Scores (Taste and Temp)
- Achieving 98% or higher on QIVs
- QIV Focus Area assessment completion rate at 100%
- The entire team is following Food Quality procedures and creating Craveable Food

Key Traits:

- Exhibit superior knowledge of our purpose, vision, and core values
- High level of knowledge and understanding of food safety/food quality
- Always willing to implement and improve current and new systems
- Praise and reward team members who demonstrate remarkable practices in cleanliness and food safety
- Offer and receive peer-to-peer coaching and accountability to continually improve the business
- Lives out the Organization's Vision: To be East Pasco's Most Caring Company