



Position: Senior Food Safety and Regulatory Associate

Location: 603-7 St Thomas St., Toronto, ON

Global Certifications

- On-Site Auditing and Report Writing (5%)
- Corrective Actions Closeout, Technical Review or Certification Decision (20%)

Food Safety and Quality

- Food Safety and Quality Plan Development (40%)

Life Science

- Label reviews for Canada and the US (15%)
- Regulatory Compliance Questions regarding Food, NHP, Medical Devices, etc. (20%)

Description:

- Develop and maintain all GFSI programs from initial creation to implementation
- Develop and maintain Canadian regulatory programs from initial creation to implementation (Safe Food for Canadians)
- Develop FSMA compliant programs or any other US regulatory programs from initial creation to implementation
- Provide support to Director of Food Safety and Quality Services and other divisions as needed
- Work on special projects and programs to continue developing dicentra's business repertoire
- Conduct regulatory, mock, GAP assessment, HACCP, GMP and SQF Audits for product categories as requested
- Interact with regulatory authorities and third-party certification bodies on behalf of clients
- Create SOPs and programs for clients as needed to meet various requirements
- Conduct validation studies for critical control points and process controls
- Conduct on-site assessments for compliance as needed
- Conduct label reviews for food products both in the US and Canada
- Conduct schematic and building reviews to meet FDA, CFIA and GFSI program requirements
- Develop and deliver training programs
- Conduct research on various food safety topics upon client request

Qualifications:

- 5+ years of experience in the food industry in a quality control/quality assurance role
- Post-Secondary Degree in a related field (biology, biotechnology, biochemistry, food science, etc.)
- Knowledge of GFSI Standards, HACCP and Good Manufacturing Practices
- Prior experience with BRC, SQF, FSSC 2000, IFSPacSecure, etc.
- Proficient with writing SOPs and prerequisite programs from scratch



Soft Skills:

- Ability to work independently and as a team
- Willing to take on challenges and learn in an ever-changing regulatory landscape
- Proficient at using MS Office applications
- Strong attention to detail
- Strong problem-solving skills
- Strong verbal and written skills
- HACCP Certification Training Course from a reputable body of at least 16 hours
- Supplier and third-party auditing experience an asset
- Prior consulting experience an asset
- Ability to manage and prioritize tasks in a fast pace, strict deadline environment

Applying for this Position:

To be considered for this opportunity, please email your CV and related documentation to info@dicentra.com with the position in the subject line.

dicentra is firmly committed to creating a welcoming, accessible, respectful and inclusive environment at our company in all divisions. We support the safety of employees and clients of diverse backgrounds and experiences. We also strive to meet individualized accessibility to ensure full inclusion for everyone.

About dicentra:

dicentra is a contract research organization and professional consulting firm that specializes in addressing all matters related to safety, quality and compliance for all product categories in the life sciences and food industries.

We evaluate, implement, and provide all the necessary support for our client's products and operations, allowing them to gain market access while building confidence in their brand.

We achieve this through our four business divisions:

- Life Sciences Consulting
- Food Safety & Quality Consulting
- Global Certifications
- Clinical Trials

Our team of experts work collaboratively to protect and improve our client's businesses. We strive to promote a dynamic environment and encourage our team to continuously develop and enhance their skills and expertise, resulting in innovative solutions for our clients. Learn more at www.dicentra.com