



【Food Hygiene and Safety Management Manager】 Leading Resort!

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Job Information

Recruiter

SPOTTED K.K.

Job ID

1520436

Industry

Hotel

Job Type

Contract

Location

Okinawa Prefecture

Salary

3.5 million yen ~ 4.5 million yen

Refreshed

March 4th, 2025 13:01

General Requirements

Minimum Experience Level

Over 3 years

Career Level

Mid Career

Minimum English Level

Daily Conversation

Minimum Japanese Level

Fluent

Minimum Education Level

Associate Degree/Diploma

Visa Status

Permission to work in Japan required

Job Description

Job Title: Food Safety & Hygiene Manager

Employment Type: Full-time

Location: Japan / Okinawa

Job Description:

As a **Food Safety & Hygiene Manager**, you will be responsible for ensuring compliance with European regulations and local standards regarding food safety policies, hygiene protocols, and waste management within a resort environment. Your role will involve working closely with cross-functional teams to develop, implement, and monitor HACCP plans while ensuring the highest standards of food safety and hygiene practices.

Key Responsibilities:

1. Development and Implementation of Food Safety and Hygiene Policies

- Develop HACCP plans based on resort products and processes, in alignment with European regulations and local standards.
- Coordinate with relevant departments to implement food safety measures.
- Monitor compliance with food safety regulations, facility operations, and equipment functionality.
- Ensure team adherence to proper safety and hygiene protocols in daily operations.
- Supervise pest control programs in line with HACCP requirements, in collaboration with the Executive Housekeeper.
- Oversee proper waste management practices, including sorting and collection procedures.

2. External Audits & Compliance

- Support and follow up on analytical testing procedures.
- Accompany external audit technical specialists during visits.
- Coordinate with CRISTAL auditors to ensure compliance with audit requirements.

3. Internal Controls & Compliance

- Document and communicate hygiene management processes, procedures, and tools within departments.
- Conduct biannual audits and report findings for internal self-assessment.
- Develop post-audit action plans and follow up on their implementation within respective departments.

Required Skills

Qualifications & Requirements:

- Strong communication skills and ability to collaborate with multinational employees.
- Interest in F&B operations within a global corporate environment.
- Proficiency in **Japanese and English** (both required).
- Minimum of **5 years of relevant experience** in food safety and hygiene management.

This role offers an opportunity to work in a dynamic, multicultural environment while ensuring the highest food safety and hygiene standards are upheld within an international resort setting.

We welcome applicants who are passionate about maintaining excellent food safety standards and are eager to contribute to a global organization.

Company Description