



## 【Food Hygiene and Safety Management Manager】 Leading Resort!

**ONLY ENGLISH, OK!**

### 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**

April 15th, 2025 02:00

### 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.

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## 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.

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## Company Description