

## Safety Coordinator

HyLife Foods, a division of the HyLife organization and leading primary pork processor for domestic and world markets, is seeking an experienced **Safety Coordinator**. To sustain our position as a premier supplier of quality food products, we strive to employ talented and motivated people capable of reaching the cutting edge of their discipline. This position is based in the vibrant community of Neepawa, Manitoba, which has a reputation for its beauty and high quality of life.

The successful candidate will work in cooperation with the H&S Manager in the on-going development and enhancement of the Health & Safety Program. This involves providing technical support, training, implementation and maintenance of the programs to and for all employees and visitors while complying with the food safety requirements of the plant. They will be required to work closely with Managers, Supervisors and individual employees to promote workplace safety and health at HyLife Foods.

**Shift Schedule: Monday – Friday 10am -7pm**

**This position will include the following responsibilities and day-to-day functions:**

- Investigates and reports on incidents. Identifying incident causes, and implementing corrective and preventative measures
- Track, record, maintain, and report incidents and near miss data to identify and analyze trends
- Develop and review account specific processes and procedures to reduce H&S risks and improve performances
- Monitors and enforces compliance to all internal and external health and safety requirements
- Conducts weekly operations and equipment inspections, job observations; H&S audits and other types of reviews to monitor compliance to H&S requirements including:
  - Atmospheric testing
  - Equipment inspections
  - Fire-extinguisher inspections
  - Construction inspections
  - Other inspections as required
- Develop Safe Work Procedures and Job Hazard Analysis
- Communicate observations, non-compliance and risks to stakeholders, and provides and implements corrective and preventative measures
- Assists in the development and deploys H&S communication to account team members
- Participates as a member, co-chair of various committees, programs and initiatives
- Special projects and other duties as assigned

**The successful candidate should possess the following qualifications:**

- Post-secondary in Health & Safety related program
- CRSP, NCSO, or similar designation preferred
- Working knowledge of Manitoba Regulation 217, CSA Z432, CSA Z1004, and CSA Z94.4
- Experienced developing and reviewing SWP's and JHA's
- Solid communication and interpersonal skills
- Excellent analytical, problem solving and organizational skills
- Proficient in Excel and MS Office as well as an ability to adapt to other software applications
- Ability to work in a team environment as well as independently
- Strong focus on food safety and workplace safety

We offer a comprehensive benefits package and competitive compensation based on experience and knowledge. HyLife has been recognized as a Platinum Member of Canada's Best-Managed Companies.

If you have the qualifications and the passion to meet this challenge, then we would like to explore your potential. Please apply online at <http://hylife.com/current-opportunities/>

*Applicants who are not currently eligible to work in Canada will not be considered for this position.  
We thank all applicants, however, only those under consideration will be contacted.*