

Food Safety Officer (s)

Food Services Division, Yukon University

Arctic Winter Games 2026

March 7 – March 14, 2026

Wage: \$38.25-41.99 hourly

Ensures compliance with FoodSafe standards, health regulations, and sanitation protocols across all foodservice operations in high-volume settings like the Arctic Winter Games. Key duties emphasize risk prevention, staff training, audits, and coordination with Chef Lead, Foodservice Supervisor, and all team members for safe, high-quality service.

Key Duties

- Conduct regular inspections of food prep, storage, receiving, serving areas, and equipment to verify FoodSafe practices, temperature controls, and hygiene standards are followed.
- Serve as the primary point of contact and accompany Environmental Health Officers (EHO) during inspections, ensuring completion of required FoodSafe logs and reports as mandated.
- Train and monitor staff (Chef Lead, Cooks, Prep Support Workers, Inventory Receivers, Dishwashers) on proper handling, cleaning, allergen control, and waste disposal procedures.
- Investigate and document food safety incidents, temperature excursions, or contamination risks, implementing compliance and corrective measures promptly when required.
- Audit inventory rotation (FIFO), delivery inspections, and sanitation logs from Inventory Receivers and Dishwashers, reporting findings to Foodservice Supervisor.
- Respond to athlete or staff inquiries about dietary concerns or allergens by consulting Chef Lead, maintaining accurate records, and directing complex issues appropriately.
- Contact Foodservice Supervisor immediately for any concerns or issues requiring escalation outside standard Food Safety Officer responsibilities, ensuring rapid resolution.

Food Safety Officers require at least 2-3 years of experience in foodservice sanitation, health inspections, or compliance roles, with proven expertise in FoodSafe protocols and risk assessment. Candidates must hold FOODSAFE Level 2 certification (or higher equivalent) and demonstrate skills in conducting audits, training staff, and documenting corrective actions. Familiarity with Environmental Health Officer (EHO) interactions, temperature logging, and allergen management is essential for high-volume events. Previous work in institutional kitchens, event catering, or regulatory compliance serves as a strong asset. Advanced certifications like HACCP, crisis response training, or experience with large-scale events would be highly advantageous.

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