



ARE YOU INTERESTED IN AN EXCITING NEW OPPORTUNITY?

THE VESSEL SANITATION PROGRAM IS LOOKING FOR SANITATION OFFICERS VSP (TRAVELLING POSITION)

The Sanitation Officer VSP is responsible for fleet wide shipboard sanitation and public health audits. He/she will achieve and maintain a level of food safety and sanitation on board designated CCL Class Vessels assigned that will minimize the risk to all guests and crew of any food and water related illness and communicable diseases. **The Sanitation Officer VSP** interacts and cooperates with the Fleet management on board and reports directly to the Fleet Sanitation Officer VSP.

CORE RESPONSIBILITIES SUMMARY:

- Compliance with all aspects of the Vessel Sanitation Operation Manual.
- Review USPH corrective action with the Hotel Director and other department heads and assist with follow-up where necessary for all programs.
- Implement set sanitation and public health standards.
- Ensure that the practical working requirements for the CDC Vessel Sanitation Program, including any legal requirements, compliance and best practices are met.
- Be fully versed with the Vessel Sanitation Program and its aims.
- Be familiar with the current FDA Food Code.
- Schedule and carry out sanitation and public health audits on a fleet wide basis.
- Provide the ship with a written report indicating food and water sanitation conditions at the time of the inspection.
- Accompany USPH inspectors during inspections.
- Liaise with USPH inspectors from the Vessel Sanitation Program for follow-up to the ships regular bi-annual inspections.
- Assist the Fleet Sanitation Officer and Director of Vessel Sanitation program with:
 - Analyze USPH scores and reports and provide ships with necessary follow-up action.
 - Assist with any outbreaks, investigations and other special projects as deemed necessary.
 - Analyze audit findings in a fair, balanced and constructive manner and compile annual reports and feedback presentations as they relate to public health inspections as directed or requested.
 - Assist with special projects related to new ship builds or alterations to existing ships as directed or requested.

POTENTIAL TEAM MEMBERS MUST MEET THE MINIMUM REQUIREMENTS:

- Bachelor's Degree/Experience is a plus – or higher certification in related field (agriculture, bio-chemistry, food technology, epidemiology, microbiology, public health and sanitary engineering).
 - Be familiar with the construction/basic engineering of catering equipment (dishwashing machines, ovens, etc.,) and understand the differences in make and model, applications etc.
 - Must be able to speak, read, and write English fluently.
 - Computer literate: Microsoft Excel, Word, and PowerPoint (experience at intermediate level).
 - Team player
 - Must be able to communicate well in a multicultural environment.
-
- **Marlins Test- Score of 90% or above**
 - **Talent +**

GENERAL INFORMATION:

- 6-8 months' contract
- 3-6 month on-the-job training
- 90- day probationary period
- Single Cabin
- CCL will provide Hotel/Travel accommodation
- Uniforms will be provided
- Competitive salary