Keurig Dr Pepper
Appliance Food Safety Compliance Engineer

The **Appliance Food Safety Compliance Engineer** works closely with our global network of Contract Manufacturer sites to ensure appliance food safety quality performance and compliance. This position collaborates and guides other stakeholders through the process of data analysis and the application of structure problem solving models.

As the **Appliance Food Safety Compliance Engineer**, you thrive in a fast-paced matrix environment that requires close collaboration with remote facilities to share best practices. You constructively engage and influence stakeholders and external suppliers. This position is responsible for managing execution of projects while maintaining relationships with remote partners and facilities.

As the **Appliance Food Safety Compliance Engineer**, you also partner closely with the leadership, design engineers, operations, safety, appliance product quality and suppliers to define, measure, analyze, improve, track and sustain projects to maintain KDP appliance compliance to the appropriate regulatory requirements. You are equally comfortable presenting to senior leadership as you are working closely with people and equipment on the manufacturing floor.

What you will do:

- Work with global KDP and partner teams to ensure Appliance Products meet the appropriate regulatory international standards with a primary focus on California Proposition 65 compliance, Food Safety Assessments, hygiene performance specifications, appliance cleaning & maintenance procedures as well as the timely review and approval of appliance labelling
- Engage with external Labs and Research agencies where appropriate to drive the completion of tasks external to the direct KDP organization
- Manage and control Confluence and Sharepoint Databases
- Handle multiple, simultaneous projects with varying scope and time horizons
- Support the creation of functional specifications for appliance products
- Follow all Keurig Dr Pepper policies and procedures

**QUALIFICATIONS**

What you must have:

- Bachelor degree in Food Science and / or Food Engineering, or equivalent experience
- 5-10 years of experience in manufacturing / CPG industry
- Deep knowledge and experience in FDA, California Proposition 65, and NSF regulations
- Ability to thrive in a matrix organization
- Proven experience of working with Global suppliers
- Ability to prioritize and deal with ambiguity
- Able to travel 10%-20% domestically and occasionally internationally
- Outstanding written, interpersonal and verbal communications skills
Background Preferred (but not required):

- Single serve / small portion pack food packaging experience
- TQM and / or Six Sigma Certified
- Working knowledge of sanitation best practices (SSOP)
- Previous work history with household appliances
- Knowledge of Microsoft Excel, Powerpoint & MS Project, Trackwise, SharePoint, PlanView and ScreenDragon

Other essential abilities and skills:

- Results driven (demonstrated above average results)
- Excellent Analytical and Organizational Skills
- Strategic Thinker
- Excellent Trouble Shooting and Root Cause Analysis
- Confident and Assertive Leadership style
- Coaching, mentoring and collaborate working style that develops rapport at all levels

If you are interested in this opportunity, please contact Kimberly Kapner at (kimberly.kapner@kdrp.com)