



Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce a new approach to job searching for Indigenous Job Seekers of Canada. Careers.Indigenous.Link brings simplicity, value, and functionality to the world of Canadian online job boards.

Through our partnership with Indigenous.Links Diversity Recruitment Program, we post jobs for Canada's largest corporations and government departments. With our vertical job search engine technology, Indigenous Job Seekers can search thousands of Indigenous-specific jobs in just about every industry, city, province and postal code.

Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief description of the position to determine if the job is exactly what they're searching for. This practical feature allows job seekers to only research jobs relevant to their search. By including elements like this, Careers.Indigenous.Link can help reduce the time it takes to find and apply for the best, available jobs.

The team behind Indigenous.Link is dedicated to connecting Indigenous Peoples of Canada with great jobs along with the most time and cost-effective, career-advancing resources. It is our mission to develop and maintain a website where people can go to work!

Contact us to find out more about how to become a Site Sponsor.

Corporate Headquarters:

Toll Free Phone: (866) 225-9067

Toll Free Fax: (877) 825-7564

L9 P23 R4074 HWY 596 - Box 109

Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/07/20

Food Safety Inspector (NOC 21120)

Job ID	43-48-50-9C-E0-6A	
Web Address	https://careers.indigenous.link/viewjob?jobname=43-48-50-9C-E0-6A	
Company	Rishi Hospitality Ltd. O/A Edo Japan	
Location	Edmonton, Alberta	
Date Posted	From: 2024-06-03	To: 2024-11-30
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$33.00 / Hour For 32 Hours / Week	
Languages	English	

Description

Vacancies: 1

Terms of employment: Permanent, Full time, Day, Weekend

Job requirements

Work Conditions and Physical Capabilities

Work under pressure, Attention to detail

Tasks

Investigate outbreaks of diseases and food poisoning, Collect samples of materials for analysis, Inspect workplaces for safety or health hazards, Investigate workplace accidents or illnesses, Develop and implement health and safety plans, Ensure health and safety regulations are followed, Inspect products and processing methods; prepare reports and ensure that regulations governing health, quality and safety are followed

Experience

1 year to less than 2 years

Credentials

Canadian Institute of Public Health Inspectors Certificate

Education Requirements

Bachelor's degree

Or equivalent experience

Food science

Other

Business and Job location: 5023 Ellerslie Road SW Edmonton, AB T6X 1X2

How to Apply

By email

edoharvestpointjobs@gmail.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/07/20

Food Safety Inspector (NOC 21120)

Job ID	9D6F0D2806E94	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=9D6F0D2806E94	
Company	Rishi Hospitality Ltd. O/A Edo Japan	
Location	Edmonton, Alberta	
Date Posted	From: 2024-06-03	To: 2024-11-30
Job	Type: Full-time	Category: Food Services
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edoharvestpointjobs@gmail.com

Job Board Posting

NoExperienceNeeded.ca
your place for a first step or a fresh start

Date Printed: 2024/07/20

Food Safety Inspector (NOC 21120)

Job ID	B67285585003E	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=B67285585003E	
Company	Rishi Hospitality Ltd. O/A Edo Japan	
Location	Edmonton, Alberta	
Date Posted	From: 2024-06-03	To: 2024-11-30
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
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edoharvestpointjobs@gmail.com

Job Board Posting



APathForAll.com
Refugees & Asylum Seekers...

Date Printed: 2024/07/20

Food Safety Inspector (NOC 21120)

Job ID	8B11144360	
Web Address	https://apathforall.com/viewjob?jobname=8B11144360	
Company	Rishi Hospitality Ltd. O/A Edo Japan	
Location	Edmonton, Alberta	
Date Posted	From: 2024-06-03	To: 2024-11-30
Job	Type: Full-time	Category: Food Services
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