Safety and Loss Prevention Manager

The Safety and Loss Prevention Manager delivers focused and results-driven Risk Management and Insurance solutions in a time-sensitive and cost effective process with emphasis on collaboration across the organization from a holistic perspective thereby avoiding the myopic view of teams operating in silos to ensure a focus on prevention, training and proper reporting of events.

ESSENTIAL JOB FUNCTIONS:

Essential duties may include, but are not limited to the following:

- Manage safety and loss control programs, review procedures, and ensure compliance with OSHA, ADA and HIPAA throughout the stores and corporate office. Complete annual review on each program.
- Collaborate with the internal colleagues and develop an online safety and security training video, app for smart phone, safety communication system, or other forward thinking technology for management and team members.
- Develop a comprehensive yet practical training solution driven by our culture of collaboration and teamwork. Embed a culture of caring for the safety of the internal guests; the team members, with a goal to increase external guest satisfaction.
- Act as the subject matter expert on internal theft and behaviors of internal theft utilizing internal data and systems. Heighten awareness and train management on prevention methods that modify a process or behavior.
- Conduct training of employees and management staff on OSHA regulatory requirements and safety policies and procedures. Design training for Safety programs related to but not limited to: Global Harmonization Act compliance, Safety Data Sheets (SDS), Chemical training, safety compliance programs, proper floor cleaning, fire extinguisher training, driver safety related to delivery and catering, workplace violence, regarding proper use of equipment, adequate maintenance of equipment and required personal protective equipment (PPE).
- Educate and train management and above store management on food safety audit process, line items audited, interactive dashboard of audit data, and corrective action plan using specific, measurable, actionable, realistic and timely (SMART) actions for compliance with regulatory, risk management, quality assurance and brand standards.
- Lead the Crisis Management Plan at the restaurant level and provide emergency response promptly in coordination with other departments.
- Establish procedures in the event of a catastrophic claim and manage restoration vendors.
- Conduct on-site visits to all locations to evaluate safety policies and procedures and effectiveness of those programs.
- Create a safety committee and reward system that ties into zero preventable injuries to include the passing of safety audits to include several components of safety compliance.
- Participate in the annual insurance renewals, rates and audits with underwriters and brokers and report on Risk Control matters.
- Serve as chair of the management store safety steering committee.
- Lead the internal incident response team and provide ongoing relevant training on campus and off campus. Keep building safety and exit plans current.
QUALIFICATIONS:

- Good project management skills.
- Capable of providing clear verbal responses to questions regarding insurance coverage and limits of liability.
- Exceptional written and verbal communication skills, including ability to articulate recommendations in a concise and timely manner.
- Must have a working knowledge and practical aspects of risk management related to loss control, safety or industrial hygiene role.
- Conveys passion and enthusiasm in the management roles and is a catalyst for change, action and innovation for others in the workplace.
- General knowledge of business and can be counted on to deliver results that are the highest operational integrity and consistently meets or exceeds operational standards.
- Serious attention to detail.
- Ability to develop business relationships and foster an environment of mutual respect, understanding, and support.
- Improve safety services and the overall quality of training with tight deadlines.
- Familiarity with Risk Management Information Systems (RMIS), Riskonnect preferred.
- Proficient in Microsoft Office Suite.

EXPERIENCE AND TRAINING GUIDELINES:

- Bachelor’s degree in Business Management, Risk Management or related field
- Work on loss prevention and safety projects or work in restaurant safety field favorable.
- 3-5 years of experience working in the field of risk management, insurance, occupational safety or related field;
- Prior experience working with a RMIS (Risk Management Information System); claims, and insurance a plus.
- Ability to travel as needed to achieve goals.
- Associate in Risk Management (ARM) or Certified Risk Manager (CRM) professional designation highly desired.
- Must be PC literate with the ability to utilize the MS Office platform, including Word, Excel, and PowerPoint.

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