



The Foyle Food Group is a family-run group of companies with a farming heritage dating back several generations. Our core business is slaughtering, deboning and rendering beef across six facilities in Ireland and the UK. We supply quality beef to leading retailers, manufacturers, foodservice providers and butchers across the world.

Foyle Omagh

COVID MARSHALL

FO/CM/01/21

Foyle Omagh requires a COVID Marshall to work as part of their COVID team reporting to the Senior Management.

The successful candidate will be required to promote, observe and encourage persons on site to adhere to Company procedures on COVID safety and social distancing. COVID cleaning duties, conducting audits, directing staff to the use of the temperature registration machine, and attendance at COVID meetings are all part of the job role.

Shifts: 40 hours - Monday – Friday

Essential Criteria:

- Be familiar with COVID control and protocols related to the role.
- Ability to demonstrate sound leadership and communication qualities and an ability to work on one's own initiative.
- Demonstrates the ability to instruct and direct staff on compliance.
- Computer Literate
- Excellent time management skills

The above criteria may be extended to facilitate shortlisting.

Closing date for the receipt of applications is Sunday 24th January 2021.

If interested in applying for the role, please email Vicky for an application form or send your CV:

Email: vickys@foylefoodgroup.com

or

Post: FAO: Vicky Shortt, Foyle Food Group, 52 Doogary Road, Omagh, BT79 0BQ

All forms must be completed in full and returned to HR in order to be considered for the role.