



Aarval Ltd t/a McDonalds



#JOB-2410242



MCDONALD'S, UNIT 19, Jetland Shopping
Centre, Limerick, Co. Limerick, V94 XF80



No of positions : 1



Paid Position



39 hours per week



34000.00 Euro Annually



02/09/2025



30/09/2025

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : sinead.aarval@gmail.com



Open your camera
app & point here
to view this ad
online



Health and Safety Manager

Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

Job Description

The Health & Safety Manager is responsible for creating, implementing, and maintaining a culture of safety in the restaurant. Key Responsibilities: Health & Safety Compliance: Ensure all restaurants comply with the Safety, Health & Welfare at Work Act and other applicable legislation. Maintain and update company safety statements, risk assessments, and safe work procedures. Conduct regular audits and report findings and action plans. Liaise with external agencies (HSA, fire officers, auditors) as required. Restaurant Safety Management: Support Restaurant Managers in implementing daily safety practices, including safe food handling, equipment use, and hygiene standards. Monitor accident/incident reporting systems, investigate incidents, and ensure corrective actions are taken. Oversee fire safety, first aid, chemical safety (COSHH), and manual handling procedures. Ensure contractors and maintenance teams follow all safety protocols while on site. Training & Engagement: Develop and deliver training programs for managers and crew (manual handling, fire safety, first aid awareness, etc.). Coach management teams on risk awareness, safe practices, and emergency response. Lead safety campaigns and initiatives to promote a strong "safety first" culture. Reporting & Continuous Improvement: Prepare monthly reports on safety performance, including incidents, audits, and KPIs. Recommend improvements in restaurant layout, equipment, or processes to reduce risks. Stay updated with legislation, industry best practice, and McDonald's corporate safety requirements. Skills & Attributes: Strong knowledge of occupational health & safety legislation and best practices. Excellent communication and training skills with the ability to engage crew of all levels. Analytical mindset for risk assessment and incident investigation. Highly organised. Passionate about employee wellbeing and customer safety. Qualifications & Experience: Degree in Occupational Health & Safety (or related field).

- **Sector:** accommodation and food service activities

Career Level

- Managerial