

Molenbergnatie – Health and Safety Manager

Health and Safety Manager

As a Health & Safety Manager you are responsible for developing, implementing, and continuously improving the organization's health, safety, and well-being policy. The role focuses on preventing workplace accidents, occupational illnesses, and safety risks, while ensuring compliance with applicable health and safety regulations and standards.

Molenbergnatie and its warehouses are located in the **Antwerp port area**. Your QSHE issues include both the office and warehouse environment 'terminals'.

You act as an **internal point of contact** for colleagues and guarantee that the QSHE systems are known, supported and implemented throughout the organization. Through open **collaboration with other departments**, you help them to comply with all **applicable regulations** and standards.

- You develop, implement, and monitor the company's **Health & Safety Management System**
- You conduct and follow up on **workplace risk assessments and safety inspections**
- You identify hazards and define **preventive and corrective measures**
- You investigate workplace accidents, incidents, and near misses, and report findings
- Promote a strong **safety culture** through training, awareness campaigns, and communication
- Advise management and employees on **health, safety, ergonomics, and occupational hygiene**
- Ensure compliance with relevant **health and safety legislation, standards, and best practices**
- Coordinate internal and external audits and inspections
- Maintain accurate **health and safety documentation and reporting**
- Collaborate with management, supervisors, employees, and external stakeholders

What does Molenbergnatie expect from you?

- You have a strong knowledge of **health and safety legislation and management systems**
- Excellent analytical, organizational, and problem-solving skills
- Strong communication and **leadership** abilities
- Proactive and results-oriented mindset
- High level of integrity and discretion
- Ability to work independently and across multidisciplinary teams
- You have at least 3 years of relevant experience within a (food) safety and/or quality environment:
- You have knowledge of **ISO management systems** - at least ISO 9001, ISO 22000 or ISO 45001
- Diploma in **prevention advisor level 2** is a requirement

What can Molenbergnatie offer you?

- **Stable** company with a long, interesting history
- A workplace with innovation and the latest technologies
- **Training** programs, **team** building, and seasonal gifts
- A **competitive salary** package with extra legal benefits