

### Class Concept

This is inspection and regulatory work in the state's food regulatory and control program administered by the Food and Drug Protection Division of the Department of Agriculture. Positions serve as food field specialists in an assigned territory involved in the implementation of State and federal laws, and regulations set forth to ensure safe, sanitary, and fit food for human consumption, as well as adequate identification of food to consumers through proper label statements. Positions inspect a wide variety of food processing plants (such as wholesale and retail bakeries; food warehouses; beer, wine, and soft drink bottlers; snack food manufacturers; flour and corn meal mills; salad and sandwich manufacturers; etc.) including more critical and high-risk food plant operations (high-risk food plants that produce products such as low acid canned foods, bottled water, salads containing meats, etc.), and commercial outlets for overall sanitary conditions of the plant, premises, equipment, and raw materials. Finished products are checked for evidence of harmful ingredients, adulteration, and improper labeling. Also positions inspect milk processing facilities, and milk products for conformance to quality standards. Work is performed under the general supervision of the Food Regulatory Supervisor and is evaluated through written reports and joint field inspections. Investigates and collects evidence pertaining to cases of poisoning or injury resulting from the consumption of contaminated food and appears in court as a witness in cases involving violation of state food laws and regulations. Makes complete equipment performance tests of pasteurization equipment and equipment used in processing and canning low-acid foods, certain beverages, and baby foods. Tests, licenses, and audits milk testers, samplers, and haulers. Investigates dairy farms and processing plants suspected of adulteration of milk by water, pesticides, antibiotics, or other substances.

### Recruitment Standards

#### Knowledge, Skills, and Abilities

- Working knowledge of the State and federal laws and regulations pertaining to the manufacture, storage, distribution, and sale of foods.
- Working knowledge of the techniques and equipment used in the production, processing, storing, and sale of foods.
- Working knowledge of the principles of sanitation, particularly as they apply to the food processing industry.
- Working knowledge of the physical characteristics and behavior of the raw materials commonly used in creameries, canneries, bakeries, confectionery plants, and various other food handling and processing establishments.
- Ability to observe and report pertinent information relating to investigations performed and to present this information in oral or written form.
- Ability to make pasteurization equipment performance tests and to calculate flow rates and piping specifications for continuous pasteurization systems.
- Ability to establish and maintain effective working relationships with persons engaged in the manufacture, distribution, and sale of foods, as well as with the general public.

#### Minimum Education and Experience

Bachelor's degree with a major in biology, food science, home economics or a related field from an appropriately accredited institution and three years of food regulatory experience; or an equivalent combination of education and experience.