

Class Concept

Work in this class involves the supervision and staffing of Meat and Poultry Inspectors in an assigned area of the State. Work includes the supervision and review of the inspection standards within the area, liaison between the Federal and State professional staffs and the field inspectors, and meetings with plant management to resolve problems arising from the mandatory inspection program. Work is performed in plants where temperatures range from normal work environment to -20 degrees F in freezers, and involves exposure to high humidity, wet and greasy floors, various kinds of cutting equipment, various chemicals (e.g., insecticides, rodenticides, detergents, cleaning acids, etc.), high noise levels, and vibrations from equipment. Work may include other duties as assigned.

Recruitment StandardsKnowledge, Skills, and Abilities

- Considerable knowledge of State and Federal regulations governing the processing and handling of meat and/or poultry animals for use as human food.
- Considerable knowledge of the principles of Hazard Analysis Critical Control Point (HACCP) and Standard Sanitation Operating Procedures (SSOP's).
- Considerable knowledge of the procedures employed for ante-mortem and post-mortem, processing, and sanitation inspections.
- Ability to assign staffing, supervise, and rate the performance of inspection personnel; coach, mentor, and discipline when necessary.
- Demonstrated ability to communicate orally and in writing with plant management, other inspection personnel, which requires proficiency in the English language.
- Ability to maintain effective working relationships with employees supervised, plant management, and their employees.
- Ability to understand and explain State and Federal regulations pertaining to handling and processing animals and preparing meat and poultry into food products.
- Ability to prepare and maintain forms, records and reports, including proper use of assigned computer and required data entries.
- Ability to teach and train new employees and retrain employees when required.
- Must have normal color vision.

Minimum Education and Experience

Bachelor's degree from an appropriately accredited institution and two years of experience of meat and poultry inspection work; or

High school or General Education Development (GED) diploma and six years of experience in meat and poultry inspection work; or an equivalent combination of training and experience.