

Class Concept

Positions in this class inspect the slaughtering of livestock and the processing of livestock and poultry for sale to the public by commercial facilities. Duties include inspecting live animals (ante-mortem) and/or inspecting slaughtered animals (post-mortem) and conducting sanitation inspections of processing facilities and equipment to determine if state and federal food safety regulations are followed. Positions verify acceptable manufacturing processes to ensure the acceptability of meat/poultry products and food additives; and ensure that product labels accurately reflect the ingredients, weight, and other label requirements. Positions collect meat/poultry samples for laboratory analysis; monitor proper use of restricted ingredients, verify formulations, and net weight. Positions provide necessary interpretation and consultation concerning both new and established USDA and NCDA rules and regulations, and ensure compliance. 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. Positions may be assigned to multiple plants. Some inspectors may be selected to assist in the training of new and/or less experienced employees within the division.

Recruitment StandardsKnowledge, Skills, and Abilities

- Basic knowledge of State and Federal laws and regulations pertaining to meat slaughter operations and meat/poultry processing operations.
- Basic knowledge of the principles of food safety, particularly as they apply to the meat and poultry food industry.
- Ability to communicate orally and in writing with plant management, other inspection personnel, which requires proficiency in the English language.
- Ability to work in the vicinity of live animals and in direct contact with meat and poultry products derived from cattle, swine, sheep, goats, ratites, chickens and turkeys.
- Ability to work independently, without constant direct supervision.
- Computer skills to create basic documents, communicate through email, and enter data daily into State and Federal systems.
- Must have normal color vision.

Minimum Education and Experience

Bachelor's degree from an appropriately accredited institution; or

High school or General Educational Development (GED) diploma and four years of experience in the inspection, production, management or sale of meat and/or poultry; or an equivalent combination of education and experience.

Necessary Special Requirements

Successful completion of required Meat and Poultry Inspection Training Programs.