

Class Concept

Positions in this class oversee a full-range of inspections in slaughtering and/or processing operations in larger and/or more complex commercial facilities. Positions are responsible for ensuring proper food safety inspection coverage of all departments and processes; and checking and verifying records and reports of sanitation inspections, samplings, net weights, formulations, temperature requirements and accurate labeling for a wide variety of raw and ready-to-eat meat/poultry products using restrictive and non-restrictive food additives. Positions serve as the immediate liaison between plant management including the plant's quality control section and plant supervisors, the assigned inspectors, and other NCDA contacts. Positions provide the necessary interpretation and consultation concerning both new and established USDA and NCDA rules and regulations, and ensures compliance. Positions may be assigned to multiple plants. 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. Some inspectors may be selected to assist in the training of new and/or lower level employees within the division.

Recruitment StandardsKnowledge, Skills, and Abilities

- Working knowledge of State and Federal laws and regulations pertaining to meat slaughter operations and meat/poultry processing operations.
- Working knowledge of the principles of food safety, particularly as they apply to the meat and poultry food industry.
- Demonstrated ability to communicate orally and in writing with plant management, other inspection personnel, which requires proficiency in the English language.
- Demonstrated 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 compose 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 and one year of related experience in the meat and poultry inspection work; or

High School or General Educational Development (GED) diploma and five 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.