

Class Concept

This is administrative, supervisory and advanced technical work in directing a multi-section Microbiology Laboratory (dealing with food, feed, pesticides, cosmetics, and drug testing) in the Department of Agriculture. Under primarily administrative and limited technical supervision, employee plans, directs and organizes the evaluation of food, feed and pesticides that are produced, processed or marketed in the state to ensure that they are microbiologically safe and are of the quality claimed by the producers. Employee applies an advanced level of the theory and concepts of microbiology to review and evaluate the most complex and controversial cases; to serve as a technical resource for the agency to establish microbiological criteria for determining the wholesomeness and safety of products; and to participate as a representative of program management in providing review, comments and recommendations in the development of regulatory guidelines in the area of microbiology. Employee is the primary agency resource in researching and evaluating the trends and developments in the field of food, feed and pesticide microbiology and determines the laboratory procedures and biological parameters which will most efficiently and effectively meet the goals and objectives of established or proposed regulations. Employee also determines the number and type of survey samples to be collected for analysis. Work may also include reviewing documentation of industry or private laboratory procedures or observes procedures by conducting on-site reviews of critical control points in food processing facilities.

Recruitment Standards

Knowledge, Skills, and Abilities

- Thorough knowledge of microbiology and microbiol ecology, physiology, metabolism, immunology and serology as related to the areas of work.
- Thorough knowledge of standard and advanced microbiological evaluation techniques and procedures.
- Thorough knowledge of contemporary laboratory automation and equipment.
- Thorough knowledge of epidemiological principles during food-borne investigations.
- Considerable knowledge of the state laws and regulations pertinent to the regulatory microbiological work being performed.
- Ability to plan, organize and direct a comprehensive program of microbiological evaluation of consumer commodities.
- Ability to interpret and evaluate laboratory findings and to make valid recommendations concerning needed regulatory activities.

Minimum Education and Experience

Bachelor's degree in microbiology, food science or a related curriculum from an appropriately accredited institution supplemented by one year of graduate study and three years of progressive laboratory experience; or an equivalent combination of education and experience.