

Class Concept

This is administrative and advanced technical work in supervising the Food and Meat Microbiology Laboratories in the Food and Drug Division of the Department of Agriculture and Consumer Services. The employee is responsible for assigning work and managing the analyses conducted in the labs. The types of testing performed include molecular, immunological, and microbiological based assays. The employee ensures compliance to ISO 17025 requirements and the quality management system; oversees inventory control and purchasing; facilitates training initiatives; and develops weekend and holiday coverage schedules. Duties include oversight of sample receipt, preparation, testing, and reporting for state and federal FDA and USDA-FSIS programs and grants. The employee will be responsible for maintaining and troubleshooting equipment, determining resource needs, developing annual work plans for direct reports, counseling with direct reports, providing technical guidance to the laboratories and customers, and maintaining and enforcing safety procedures for all work processes. The employee may oversee method verifications, validations, and/or matrix extensions.

Recruitment Standards

Knowledge, Skills, and Abilities

- Thorough knowledge of microbial communities found in food, dairy, and meat products.
- Knowledge of and expertise in all aspects of aseptic technique.
- Knowledge of enzyme-linked immunosorbent assays, enzyme-linked fluorescent assays, conventional polymerase chain reaction, and real time polymerase chain reaction.
- Knowledge of immunomagnetic separation, biochemical identification methods, and media for selective and enrichment culturing of various pathogens.
- Ability to work with pathogens, including Salmonella, Listeria monocytogenes, and E. coli 0157:H7.
- The ability to interact effectively with customers by phone, email, and/or in person.
- Skill in the use of microbiology laboratory equipment; and possessing good organizational, leadership, and supervisory skills.

Minimum Education and Experience

Bachelor's degree with a major in Microbiology, Food Science, or a related curriculum and three years of progressive microbiological analytical experience; or an equivalent combination of education and experience.