

FOOD REGULATORY SPECIALIST II

DESCRIPTION OF WORK

This is inspection and regulatory work in the State's food regulatory and control program administered by the Food and Drug Protection Division of the Department of Agriculture.

Employees serve as food field specialists in an assigned territory involved in the implementation of State and federal laws, and regulations set forth to ensure safe, sanitary, and fit food for human consumption, as well as adequate identification of food to consumers through proper label statements. Employees inspect a wide variety of food processing plants (including more critical and high-risk food plant operations) milk processing plants, and commercial outlets for overall sanitary conditions of the plant, premises, equipment, and raw materials. Finished products are checked for evidence of harmful ingredients, adulteration, and improper labeling. Also employees inspect milk, processing facilities, and milk products for conformance to quality standards. Work is performed under the general supervision of the Food Regulatory Supervisor and is evaluated through written reports and joint field inspections.

EXAMPLES OF DUTIES PERFORMED

Inspects a variety of food processing plants and establishments such as wholesale and retail bakeries, food warehouses, beer, wine, and soft drink bottlers, snack food manufacturers, flour and corn meal mills, salad and sandwich manufacturers, etc. for overall sanitation and adherence to food manufacturing practices; additionally inspects high-risk food plants that produce products such as low-acid canned foods, bottled water, salads containing meats, etc.

Examines raw materials for identity, proper quality, and freedom from dust, insects, rodents and bird contamination; examines finished products for adulteration, spoilage, and contamination; and inspects containers for fraudulent or deceptive labeling.

Examines the floors, walls, ceilings, screens, toilets, storage facilities, machinery, and surroundings of plants processing foods and milk products for conformance to pertinent laws and regulations.

Invokes embargoes on products which fail to meet the requirements of food laws and regulations.

Obtains samples of food products and raw materials for laboratory analysis which document insanitary conditions, product lot quality or general market conditions.

Supervises the reconditioning of embargoed products where such can be placed in a safe and wholesome condition, and be properly relabeled so as to adequately inform the public.

Inspects existing or proposed sites for businesses which wish to produce, process, store, or sell foods to determine that the location has an adequate water supply, that garbage and sewage disposal services are sufficient, and that the surrounding area contains no industry or environmental conditions which would be harmful to the manufacturer or processing of the food products in question.

Inspects products damaged as a result of storms, fires, floods, or other catastrophes for evidence of contamination, determines which products can be salvaged; and condemns and directs the disposal of products unfit for consumption.

Investigates and collects evidence pertaining to cases of poisoning or injury resulting from the consumption of food and appears in court as a witness in cases involving violation of State food laws and regulations.

Makes complete equipment performance tests of pasteurization equipment and equipment used in processing and canning low-acid foods, certain beverages, and baby foods.

Tests, licenses, and audits milk testers, samplers, and haulers.

Investigates dairy farms and processing plants suspected of adulteration of milk by water, pesticides, antibiotics, or other substances.

Performs related duties as required.

RECRUITMENT STANDARDS

Knowledges, Skills, and Abilities

General knowledge of the State and federal laws and regulations pertaining to the manufacture, storage, distribution, and sale of foods.

General knowledge of the techniques and equipment used in the production, processing, storing, and sale of foods.

General knowledge of the principles of sanitation, particularly as they apply to the food processing industry.

General knowledge of the physical characteristics and behavior of the raw materials commonly used in creameries, canneries, bakeries, confectionery plants, and various other food handling and processing establishments.

Ability to observe and report pertinent information relating to investigations performed and to present this information in oral or written form.

Ability to make pasteurization equipment performance tests and to calculate flow rates and piping specifications for continuous pasteurization systems.

Ability to establish and maintain effective working relationships with persons engaged in the manufacture, distribution, and sale of foods, as well as with the general public.

Minimum Education and Experience

Graduation from a four-year college or university with a major in food science, biology, or a related field and three years of food regulatory experience; or an equivalent combination of education and experience.