

FOOD REGULATORY SUPERVISOR

DESCRIPTION OF WORK

This is supervisory and regulatory work in State's food regulatory and control program administered by the Food and Drug Protection Division of the Department of Agriculture. Employee supervises the work of field specialists engaged in inspecting and regulating a wide variety of food processing plants, milk processing plants, and commercial outlets for overall sanitary conditions and compliance with State and federal laws and regulations. Responsibilities require considerable contact with representatives of processing plants and distributing firms concerning laboratory analysis and field inspection reports. Work is performed under the general supervision of the Food Administrator and is evaluated in terms of program effectiveness.

EXAMPLES OF DUTIES PERFORMED

Supervises and coordinates the work of field specialists; reviews inspection reports for thoroughness and proper interpretation of State and federal laws and regulations.
Trains field specialists; conducts and coordinates in-service training programs; evaluates field specialists' performance and determines training needs.
Reviews laboratory analysis reports and coordinates further appropriate action with food compliance officers.
Supervises the testing, licensing, and auditing of milk testers, samples, and haulers.
Reviews plans and blueprints of parties who propose to manufacture, transport, store, or offer food for sale for conformance to State and federal laws and regulations.
Reviews reports submitted by field specialists indicating inspections performed, samples taken, miles traveled, etc.'
Performs related duties as required.

RECRUITMENT STANDARDS

Knowledges, Skills, and Abilities

Considerable knowledge of State and federal laws and regulations pertaining to the manufacture, storage, distribution, and sale of foods and food products.
Considerable knowledge of the techniques and equipment used in the manufacture, storage, and distribution of foods and food products.
Considerable knowledge of the principles of sanitation, particularly as they apply to the food industry.
Considerable knowledge of the physical characteristics and behavior of raw materials used in creameries, canneries, bakeries, confectionery plants and various other food handling and processing establishments.
Ability to supervise, plan, and coordinate the work of field specialists.
Ability to train and evaluate the performance of field specialists.
Ability to establish and maintain effective working relationships with the public and persons engaged in the manufacture, storage, distribution, and sale of foods.

Minimum Education and Experience

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