

## MEAT & POULTRY INSPECTION DIRECTOR

### CLASS CONCEPT

This is professional, administrative and technical work directing the comprehensive regulatory program of the Meat and Poultry Inspection Division within the Department of Agriculture and Consumer Services (NCDA & CS). The division enforces state and federal laws designed to ensure that meat and poultry products sent into the market are wholesome, unadulterated, and properly labeled. This position is responsible for the oversight and implementation of federal and state meat and poultry regulations in all state inspected and custom exempt facilities in North Carolina. This position formulates and manages operational policies, procedures, and programs, including short and long-range goals and priorities for inspection program activities. The position evaluates and oversees division budget to maximize fiscal responsibility while accomplishing the division's public health mission. Position is charged with maintaining, promoting, and nurturing cooperative programs and working relationships with industry and local, state and federal agencies.

### EXAMPLES OF DUTIES PERFORMED

Assures compliance with federal and state laws and regulations that govern the safety, wholesomeness and proper labeling of meat and poultry products by interpreting laws, rules, and regulations, and developing and implementing policies and procedures to be followed in their enforcement.

Maintains cooperative and diplomatic relations with meat processing plant owners and operators for the purpose of resolving any controversial inspection and sanitation procedures and/or operations.

Establishes and assigns work areas for field personnel.

Works with senior federal and state agency officials in planning and implementing goals and priorities as they relate to food safety, regulatory enforcement, and public health.

Represents division at public meetings, conferences and other state agency hearings and legislative committees.

Manages division resources in terms of funding, personnel, materials and facilities.

### RECRUITMENT STANDARDS

#### Knowledge, Skills, and Abilities

Considerable knowledge of relevant laws, regulations, rules, policies and principles as they relate to the sanitary production of meat and poultry products.

Considerable knowledge of public health issues associated with the production of meat and poultry products.

Considerable knowledge of food science microbiology.

Knowledge of personnel administration and practices.

Skill in the interpretation, application and enforcement of government rules and regulations as they apply to the slaughter of food animals and the processing of meat and poultry products.

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Skill in the monitoring and research of industry, technology, and regulatory changes to determine program goals and priorities.

Ability to analyze staffing requirements for a division workforce and make personnel decisions to maximize the effective use of resources.

Ability to effectively communicate, orally and in writing, agency positions and needs to the general public, plant owners, federal and state agencies, and congressional members and their staff.

Ability to demonstrate leadership.

#### Minimum Training and Experience Requirements

Graduation from a four-year college or university with a major in food science, food technology, or related field and five years of experience in governmental regulatory meat and poultry inspection or food safety/inspection programs, including two years of supervisory experience; or an equivalent combination of training and experience.

All degrees must be received from appropriately accredited institutions.

#### Special Note

This is a generalized representation of this position and is not intended to identify essential functions per ADA. Examples of work are primarily essential functions of the majority of positions, but may not be applicable to all positions.