

MEAT AND POULTRY INSPECTOR III

Work in this class involves technical supervision to two or more lower level meat and poultry inspectors in slaughter and processing operations in a larger commercial firm. Employee is responsible for ensuring proper coverage of all departments, checking and verifying records and reports of sanitation inspections, samplings, net weights, formulation and labels for a wide variety of raw and ready-to-eat products using restrictive and non-restrictive food additives. Employee serves as immediate liaison between plant management including the plant's quality control section and plant supervisors, the assigned inspectors, and other NCDA contacts. Employee provides the necessary interpretation and consultation concerning both new and established USDA and NCDA rules and regulations, and ensures compliance. Employee may also provide assistance in the training of new inspectors. Work is performed under the general supervision of the assistant area supervisor or the area supervisor. Work is performed in plants where temperatures range from normal work environment to -20 degrees F in freezers. Work is performed in meat processing plants and involve exposure to high humidity, wet and greasy floors, various kinds of cutting equipment, various chemicals (e.g., insecticides, rodenticides, detergents, cleaning acids, etc.), high noise levels, and vibrations from equipment. Exposure is intermittent and variable throughout the day. Employee is exposed to personal injury when working in areas with wet floors, moving machinery, sharp instruments, and diseases which can be transmitted to humans.

EXAMPLES OF DUTIES PERFORMED:

Inspects the plant and/or department for general sanitary conditions and for potential sanitary hazards to ascertain that USDA, FSIS mandated regulations have been met.

Inspects each animal in the live state (ante-mortem) to determine whether it is fit to be slaughtered and used for food.

Inspects slaughtered animals (post-mortem) and/or poultry to determine and insure that no pathological or sanitary condition renders the product unfit for human consumption.

Inspects inedible tanking areas to insure that condemned products, inedible offal, and other such products not fit for human consumption are disposed of in accordance with regulations.

Oversees full range of slaughter and processing inspection compliance requirements of one or more plants on assigned shift.

Maintains effective liaison and relationships with plant manager(s) and owner(s). Works with top management and plant owner(s) on long-range development programs for correcting deficiencies or problem areas.

Assigns and reviews work of one or more inspectors of lower grade.

Inspects the full range of products involving many formulations and varieties of labels and often involving restricted items such as nitrates, nitrites, and phosphates.

Assures that all pesticides and rodenticides used in and around the plant are approved, properly stored and applied in strict accordance with regulations.

Supervises plant collection of blood samples and maintains proper identity of animals.

Assures that condemned/inedible product is identified and disposed of in accordance with regulations.

Performs various in-plant screening test for violative drug residues using USDA approved laboratory techniques on suspicious animals

Perform species identification field tests to determine that only specified animal/poultry species are used in cooked ground product.

Collects, prepares and mails various samples to NCDA & USDA laboratories for E. coli, salmonella, Listeria and non-meat additives in various raw and cooked products, using scientifically based inspection techniques.

Collects samples (carcass and finished product) for microbial analysis.

Inspects the plant and/or department for unsafe conditions and potential safety hazards.

Insures that required files are maintained and updated as needed. Completes and reports as required.

RECRUITMENT STANDARDS:

Knowledge, Skills and Abilities

Basic knowledge of USDA Regulations, manuals and directives. Basic knowledge of meat slaughter operations and meat hygiene. Skill in basic math. Ability to work without constant direct supervision. Must have good oral and written communication skills.

Minimum Education and Experience

Graduation from high school and four years experience of meat and poultry inspection work, including successful completion of required Meat and Poultry Inspection programs; or an equivalent combination of education and experience.

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