

MEAT AND POULTRY INSPECTOR I

Work in this class involves the inspection of livestock or poultry which are slaughtered for food processing or shipping by a commercial firm. Employee conducts sanitary inspections of internal and external operating facilities and equipment of the plant, and performs ante-mortem inspections of animals and post-mortem inspections of meat or poultry carcasses in accordance with State and Federal guidelines. Work may also involve the inspection of grinding, cutting/deboning, and packaging processes, simple cooked products, and review of limited labeling and formulae. Employee may retain any whole or portion of a carcass considered unwholesome for human consumption pending final inspection by a veterinarian. Work is performed under the general supervision of a higher level inspector.

Work is performed in animal slaughtering and meat processing plants and involves constant exposure to animal odors, blood, carcasses and viscera, noise, and temperature variances.

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.

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

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

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 one year experience in the production, management or sale of meat and/or poultry, 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.