

IOWA DEPARTMENT OF ADMINISTRATIVE SERVICES ▼
HUMAN RESOURCES ENTERPRISE

MEAT INSPECTOR

DEFINITION

Under general supervision, inspects locker plants, small packing plants, and any other establishment in which animals are slaughtered and/or processed for resale to the public to insure compliance with the Iowa Meat and Poultry Inspection Act; performs related work as required.

The Work Examples and Competencies listed are for illustrative purposes only and not intended to be the primary basis for position classification decisions.

WORK EXAMPLES

Inspects the ante- and post-mortem condition of livestock brought to establishments for slaughtering by palpating or incising the glands and organs of carcasses and observing the general livestock or carcass condition for evidence of contamination, disease or abnormal condition.

Inspects equipment used at slaughtering and processing establishments in order to determine compliance with USDA food and sanitation regulations by checking for cleanliness of sinks, blades, saws, coolers, etc., use of proper cleaning compounds, maintenance of proper temperatures in sterilizers, coolers and freezers.

Observes slaughtering process by watching stunning, bleeding, skinning, evisceration, trimming and washing procedures.

Inspects meat and poultry processing operations in order to determine compliance with processing and labeling regulations by reviewing cooking procedures, calculating the amount of water or restricted ingredients, looking for improper ingredients and the accuracy/legibility of labels, brands and stamps.

Inspects the physical facilities at slaughtering and processing establishments by checking water and drainage systems for proper operation, reviewing pest control programs and looking for pests, watching disposal procedures of condemned and inedible products, and checking walls, floors and ceilings in storage areas, dock areas, etc. for cleanliness.

Observes personnel at slaughtering and processing establishments in order to determine compliance with USDA food and sanitation regulations by checking to see that head covers are worn, hands and garments are clean and hands are free of sores or infection, and that proper procedures are followed in taking breaks, using equipment, and handling carcasses and meat.

Writes reports in order to provide a record of inspections by documenting findings, violations, deficiencies, and recommendations in a narrative format or by completing appropriate forms.

Discusses inspection results with managers of slaughtering operations, and processing plants in order to inform them of compliance with and show them violations of sanitation rules and regulations.

COMPETENCIES REQUIRED

Knowledge of the Iowa Meat and Poultry Inspection Act as it relates to meat and poultry processing operations, and the slaughtering of animals for purposes of resale.

Knowledge of Department of Agriculture rules and regulations pertaining to inspection methods and techniques.

Knowledge of the proper techniques used for the inspection of live animals, and the palpating and incising of glands and organs of carcasses.

Ability to read and interpret statutes and regulations in order to determine compliance.

Ability to identify diseased, disabled or dying animals and recognize uncommon or diseased conditions in carcasses through visual inspection.

Ability to establish and maintain effective working relationships with plant managers, co-workers and area veterinarians (supervisors).

Ability to perceive colors and odors in order to identify disease, spoiled products, unsanitary conditions, abnormal carcass conditions, etc.

Ability to verbally express ideas in English in a clear and concise manner in order to explain regulations and inspection results.

Displays high standards of ethical conduct. Exhibits honesty and integrity. Refrains from theft-related, dishonest or unethical behavior.

Works and communicates with internal and external clients and customers to meet their needs in a polite, courteous, and cooperative manner. Committed to quality service.

Displays a high level of initiative, effort and commitment towards completing assignments efficiently. Works with minimal supervision. Demonstrates responsible behavior and attention to detail.

Responds appropriately to supervision. Makes an effort to follow policy and cooperate with supervisors.

Aligns behavior with the needs, priorities and goals of the organization.

Encourages and facilitates cooperation, pride, trust, and group identity. Fosters commitment and team spirit.

Expresses information to individuals or groups effectively, taking into account the audience and nature of the information. Listens to others and responds appropriately.

EDUCATION, EXPERIENCE, AND SPECIAL REQUIREMENTS

Graduation from high school or possession of a G.E.D., and thirty semester hours of college or university course work which included at least six semester hours in any of the following major areas: veterinary medicine, animal husbandry, animal science, agricultural business, livestock management, zoology, biology or a closely related major;

OR

the equivalent combination of education and experience substituting two years of experience in livestock or poultry slaughter, processing, or marketing for one year of the required education;

OR

one year of experience in meat and poultry inspection in an establishment covered by the Federal Meat and Poultry Inspection Act or a similarly legislated state meat and poultry inspection program, may be substituted for one year of the required education.

NECESSARY SPECIAL REQUIREMENTS

USDA courses in slaughtering and processing must be completed before inspection duties begin. The USDA poultry course must also be completed during the first year of employment.

Effective Date: 8/86 KLT