

DAIRY INSPECTOR 2

KIND OF WORK

Advanced technical work in the inspection and enforcement of dairy laws and regulations.

NATURE AND PURPOSE

Under general supervision, performs dairy facility inspections to assure compliance with F.D.A., U.S.D.A., and state laws and regulations in order to maintain that dairy products do not present a health hazard. This position requires advanced skills to perform effective inspections of differing facilities and requires the ability to enforce dairy laws and regulations in the facilities. The incumbent is presented with differing situations that must be solved by the inspector, however assistance from the supervisor, assistant director or director should be sought if necessary. This employee also performs related work as required.

The Dairy Inspector 2 level differs from the Dairy Inspector 1 level in the increased ongoing independent responsibility for inspections, responsibility for training new dairy inspectors, and a higher level of knowledge of division policy and procedure.

EXAMPLES OF WORK (A position may not include all the work examples given, nor does the list include all that may be assigned.)

Inspect and effectively communicate with all Grade A and Manufacturing Grade producers so that their facilities meet F.D.A., U.S.D.A., and state compliance levels and maintain interstate markets for Minnesota dairy products.

Inspect and effectively communicate with Grade A and Manufacturing Grade processing plants to assure compliance with F.D.A., U.S.D.A., and state laws and regulations to ensure product safety.

Evaluate the procedure and practices of bulk haulers, field representatives, distributors, and graders and testers to determine compliance with proper techniques, standards and cleaning regulations of the dairy industry.

Enforce the Minnesota adulterated milk law to assure the safety of milk and dairy products by working with dairy plants to test for animal drug residues, by reviewing plant records, completing a 10% raw milk sample and by suspending permits as necessary.

Collect required dairy products and farm and plant water samples in assigned area for lab analysis so that the applicable standards are met to assure the public's safety.

Maintain records and submit reports of dairy farms and dairy plants in assigned area as required by applicable laws and regulations to ensure the safety of dairy industry products.

Assist with the training and instruction of new inspectors so that dairy industry standards are continually met.

Assist in special investigations of things such as food poisonings, chemical spills, storm damage, and accidents to assure compliance with applicable laws and regulations.

Research, educate, and apply information on new production and processing technology by monitoring milk production and processing programs, attending training and by overseeing the construction of new facilities.

KNOWLEDGE, SKILLS AND ABILITIES REQUIRED

Knowledge of:

Applicable State and Federal Laws and Regulations as they apply to dairy farms, dairy plants and to raw and finished dairy products.

Milk and its components; how milk safety and quality are affected during its productions, processing, storage and transportation.

How chemicals, drugs, and pathogenic organisms can enter the milk supply and the effects they have on the finished product and the consumer.

Equipment design and intricate functions involved in pasteurization, evaporation, drying, culturing, filtration, churning, packaging, labeling and required equipment tests.

Skill in:

Communicate effectively (both orally and written) with the public.

Make uniform individual judgment and decisions as they apply to the interpretations of applicable laws and regulations.

Operate in an environment where people may become irate, demanding and/or violent.

Work alone in assigned inspection areas.

Make schedules, manage time and keep records.

Ability to:

Follow oral directions and make oral reports.

Establish and maintain satisfactory working relationships with producers, handlers, processors and the public.

Train or lead other employees.