

STATE OF WISCONSIN
CLASSIFICATION SPECIFICATION
MEAT SAFETY INSPECTOR

I. INTRODUCTION

A. Purpose and Use of this Classification Specification

This classification specification is the basic authority (under ER 2.04, Wis. Adm. Code) for making classification decisions relative to present and future positions located primarily within the Department of Agriculture, Trade and Consumer Protection's Food Division which perform technical inspection work in fostering and enforcing compliance with Wisconsin's meat inspection laws to ensure that meat, poultry and meat food products are safe, wholesome, disease-free, and properly labeled.

This classification specification will not specifically identify every eventuality or combination of duties and responsibilities of positions that currently exist, or those that result from changing program emphasis in the future. Rather, it is designed to serve as the framework for classification decision-making in this occupational area.

B. Inclusions

This series encompasses positions primarily in the Department of Agriculture, Trade and Consumer Protection's Food Division conducting comprehensive technical field inspections and regulation responsibilities to promote and enforce State and Federal laws, standards, and codes related to the inspection of meat, poultry and meat food products. Wisconsin's meat inspection program must meet standards equal to the Federal meat inspection program administered by the United States Department of Agriculture. Inspectors identify violations of State and Federal laws which may result in civil or criminal penalties; investigations may also result in charges under the general criminal code, even though DATCP is not directly responsible for enforcing the general criminal code.

C. Exclusions

Excluded by this classification specification are positions responsible for spending a majority (i.e., 50% or more) of their work time in the performance of the following duties and functions:

1. Inspections or investigations fostering and enforcing laws, regulations, and standards in non-meat food and other agribusiness fields;
2. Veterinary or professional work in the pathology or diagnostic area;
3. Investigations related to civil violations of state and federal laws, rules, and regulations;
4. Inspections or investigations pertaining to felony criminal violations;

5. Supervisory and managerial duties as statutorily defined; and
6. All other positions which are more appropriately identified by other series.

D. Entrance Into and Progression Through this Series

Employees typically enter this series by competitive examination for positions at the Meat Safety Inspector-Entry level. Upon completion of all formal and on-the-job training and attainment of prescribed performance standards (including passing a proficiency test given by the Department of Agriculture, Trade and Consumer Protection), positions are reclassified to the Meat Safety Inspector-Objective classification.

II. DEFINITIONS

MEAT SAFETY INSPECTOR-ENTRY

Under close, progressing to limited supervision, these positions perform inspection work in an assigned area of the state to foster and enforce compliance with State and Federal laws, regulations, and standards relating to the slaughtering, merchandising, manufacturing, and processing of meat, and meat food products. Employees conduct technical sanitation inspections of meat/poultry slaughtering facilities and equipment; perform ante- and post-mortem examinations of animals to ensure that meat/poultry is fit for human consumption; and assist in the inspection of wholesale meat processing operations. Work is performed under the close direction of a field supervisor, or with guidance from higher level Meat Safety Inspectors.

Duties include: inspecting animals before slaughter, and animal carcasses after slaughter to ensure that meat is fit for human consumption; inspecting slaughtering plants and meat processing plants to ensure that sanitation and labeling requirements are met; assisting higher level inspectors and consultants with investigations of possible law violations involving the sale of uninspected meat and poultry products, unwholesome or misbranded products, and products processed or sold in violation of other legal requirements; assisting higher level inspectors and consultants with investigations of possible law violations involving the introduction of diseased or contaminated animals, or animals which expired other than by slaughter into the human food supply system; sampling and assisting in the analysis of meat products to detect possible adulteration or misbranding; and recommending technical/corrective action strategies/changes. Employees in this classification may make recommendations to supervisory/managerial employees regarding denying or suspending licenses and suspending plant/slaughter operations; issue holding orders (retain tags) for animal carcasses, or meat or poultry products; identify and segregate suspect carcasses or meat/poultry products; assist division staff with trial preparation, including the possibility of providing expert witness testimony; and assist with the preparation of compliance documents related to any of the above.

MEAT SAFETY INSPECTOR-OBJECTIVE

Under general supervision, these positions perform meat inspection work in assigned plants which involves the fostering and enforcement of laws, regulations, codes, and standards pertaining to all aspects of the manufacturing, processing, slaughtering, and merchandising of meat, poultry, and meat food products. In

addition to scheduled inspections, employees in this class investigate possible law violations involving the sale of uninspected meat and poultry products, unwholesome or misbranded products, and products processed or sold in violation of other legal requirements; investigate possible law violations involving the introduction of diseased or contaminated animals into the human food chain; recommend technical/corrective actions; make recommendations regarding denying or suspending licenses, suspending plant/slaughter operations; issue holding orders (retain tags); identify and segregate suspect carcasses of meat/poultry products; assist division staff with trial preparation, including providing expert witness testimony; sample and assist in the analysis of meat products for possible adulteration or misbranding; and provide guidance and training for lower level Meat Safety Inspectors. Positions at this level independently carry out all job duties, and have successfully completed all required training.

III. QUALIFICATIONS

The qualifications required for these classification levels will be determined on a position-by-position basis at the time of recruitment. Such determinations will be based on an analysis of the goals and worker activities performed and by an identification of the education, training, work, or other life experience(s) which provide reasonable assurance that the knowledge and skills required upon appointment have been acquired.

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