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STATE OF WISCONSIN
CLASSIFICATION SPECIFICATION
FOOD SCIENTIST-ADVANCED

I. INTRODUCTION

A. Purpose 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 professional science positions primarily located in the Department of Agriculture, Trade and Consumer Protection (DATCP). Positions allocated to this classification perform scientific, technical and administrative work in the food, meat, dairy, or recreational programming administered by the DATCP. 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 a framework for classification decision making in this occupational area.

Classification decisions must be based on the “best fit” of the duties within the existing classification structure. The “best fit” is determined by the majority (i.e., more than 50%) of the work assigned to and performed by the position when compared to the class concepts and definition of this specification or through other methods of position analysis. Position analysis defines the nature and character of the work through the use of any or all of the following: definition statements; listing of areas of specialization; representative examples of work performed; allocation patterns of representative positions; job evaluation guide charts, standards or factors; statements of inclusion and exclusion; licensure or certification requirements; and other such information necessary to facilitate the assignment of positions to the appropriate classification.

B. Inclusions

The positions in this classification are advanced professional positions primarily located within the Department of Agriculture, Trade, and Consumer Protection (DATCP) with responsibility for performing scientific, technical, compliance, and instructional/consultative activities pertaining to the , food, meat, dairy, or recreational programming (e.g., food processing system assessment, program area safety design, survey and/or evaluation, standardization and training, managing sampling protocols, etc.) on a statewide or regional basis.

C. Exclusions

Excluded from this classification are the following types of positions:

1. Positions that meet the statutory definition of supervisor or management as defined in Wis. Stats. 111.81(19) and (13) as administered and interpreted by the Wisconsin Employment Relations Commission.
2. Positions that, for a majority of time, function as environmental health specialists, environmental health sanitarians, or environmental toxicologists.

3. Positions that, for a majority of time, function as food & dairy sanitarian or meat safety inspectors.
4. All other positions that are more appropriately identified by other classification specifications.

D. Entrance Into This Classification

Employees enter this classification by competition.

E. Terminology Used in this Classification Specification

The following definitions apply in this classification specification:

Sanitarian: means an individual who, through education, training or experience in the natural sciences and their application and through technical knowledge of prevention and control of preventable diseases is capable of applying environmental control measures so as to protect human health, safety and welfare per Wis. Stats. 440.98(1)(b).

II. DEFINITIONS

FOOD SCIENTIST-ADVANCED

The positions in this classification are advanced professional positions primarily located within DATCP with responsibility for participating in scientific, technical, compliance, and instructional/consultative activities pertaining to the food, meat, dairy, or recreational programming (e.g., food processing system assessment, food safety program design, survey and/or evaluation, standardization and training, managing sampling protocols), on a statewide or regional basis. Positions may evaluate or audit specific programs under State or FDA guidelines, coordinate food defense planning and training, review blueprints for new food system construction or remodeling projects, or serve as a statewide program area leader. Positions maintain extensive knowledge of Hazard Analysis Critical Control Point (HACCP) plans and further serve as technical experts and resources to a range of agency and external parties (e.g., agency field staff, industry, county or other government entities, program managers, etc.). Positions provide input to management staff on policy, procedure, and/or compliance activities; may serve on inter-state or national committees as a program expert as assigned.

Positions in this classification are allocated as either: 1) Environmental Health Technical Specialist for a specific program area (e.g., Manufactured Food, Food & Dairy, Milk Sanitation Rating Officer, Retail & Recreation, etc.) and perform work related complex system assessment, design, survey/evaluation, design or plan review, etc. as well as serving as a technical resource to other field staff, business or government entities (e.g., county agent programs, local health or recreation departments, etc.), the public, etc.; or 2) Meat Scientist- performing work as a technical resource (e.g., product formulation, labeling, sampling, etc.), program evaluation including in-plant audits as prescribed by USDA, and providing training or other outreach services regarding meat processing, meat safety, and food defense issues.

Representative Positions:

Environmental Health Technical Specialist - Manufactured Food: This advanced scientific and technical position provides consultation and training to division staff and the food industry in the areas of complex food processing system assessment, food safety program design, policy and procedure development, FDA contract audit evaluation, public information and food emergency follow-up. Serve as the primary resource

for review and evaluation of wholesale food processing programs and coordination of the bureau's food defense activities. Develop and deliver training.

Environmental Health Technical Specialist - Food & Dairy: This is advanced scientific and technical work providing consultation to division staff and the food and dairy industry in the areas of building design and materials; equipment design, construction and installation; and development of complex food and dairy processing systems. This work requires a significant amount of science oriented knowledge to review and approve electrical and mechanical plans and diagrams, understand logic and computerized programming technologies, and identify and understand food pathogens and hazards. The position tests complex pasteurization equipment to assure all public health controls are in place and functioning properly. Participates on food emergency plans and delivers training.

Environmental Health Technical Specialist - Milk Sanitation Rating Officer: Survey and evaluate Grade A milk shippers, bulk milk weighers and samplers, and fabricators of paper and plastic containers for Grade A milk and milk products. Certifies survey results and sends information to the Milk Safety Team of the US Food and Drug Administration (FDA), to the DATCP Division of Food Safety, and other regulatory agencies in states other than Wisconsin. Assist in training dairy plant personnel, official sanitarians, and others as directed. Works under the authority of the Pasteurized Milk Ordinance (PMO) reflected in statute and ATCP code.

Meat Scientist: Serves as a specialist and technical resource for: meat processing, food safety hazards and controls, regulatory requirements, and inspectional procedures. Responsible for all aspects of program evaluation including the development and implementation of comprehensive in-plant audit systems that meet the program requirements prescribed by USDA. Manage a meat industry sampling program that requires coordination with program inspection and technical service personnel, and agency laboratory personnel. Assist management in: the development of technical policies and procedures, serving as a liaison with USDA/FSIS, and providing training or other outreach services regarding meat processing, meat safety, and food defense issues.

III. QUALIFICATIONS

The qualifications required for these positions will be determined at the time of recruitment. Such determinations will be made based on an analysis of the goals and worker activities performed, and by an identification of the education, training, work, or other life experience which would provide reasonable assurance that the knowledge and skills required upon appointment have been acquired.

Special Requirement: Positions in this classification allocated under the Environmental Health Technical Specialist allocation pattern will be, or be eligible to become, Registered Sanitarians as defined and regulated under 440.98, Wis. Stats., and SPS Wis. Admin. Code (or equivalent as determined by the Department of Safety and Professional Services or applicable governing authority).

IV. ADMINISTRATIVE INFORMATION

This classification series was created effective October 12, 1997, and announced in Bulletin CC/SC-74 to describe positions which perform food scientist work for the Department of Agriculture, Trade and Consumer Protection. The creation of the classification series resulted from the Governor's Human Resources Commission's recommendation to simplify the classification system. This action resulted in the abolishment of the Food Scientist classification series (class codes 71001 through 71004).

The class specification was revised effective February 6, 2005 to reflect changes in the class concept of the Food Scientist and the need for only one broadbanded level which was accomplished by abolishing

the Entry and Senior levels. In addition, the class specification was modified to incorporate field positions previously assigned to the title of Food Safety Consultant as they have evolved, performing complex scientific and technical Food Scientist work on a regional basis for the agency's Division of Food Safety's dairy program and to move the Food Scientist allocation in the meat program to the Advanced level. The revisions are noted in Bulletin OSER-0058-MRS/SC.

The classification was modified effective August 3, 2008, and announced in Bulletin OSER-0213-MRS/SC to include additional options for credentials or certification for the Special Requirement.

This classification was modified effective January 21, 2018, and announced in Bulletin DPM-0458-CC/SC to update the description of work, including incorporating references to recreational programming due to the merger of DHS programs with DATCP in July 2016 as directed by legislation. Two allocation patterns were created, one for positions whom are required to be Registered Sanitarians in the Bureau of Food & Recreational Businesses and the other for those with the Bureau of Meat and Poultry Businesses who do not. The classification's inclusion and exclusion section was updated, along with a revision to the representative positions to reflect current positions and the division of work.

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