

DAIRY INSPECTOR 1

KIND OF WORK

Journeyman level work in the inspection and enforcement of dairy laws and regulations.

NATURE AND PURPOSE

Under immediate 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. The incumbent is presented with differing situations that should be solved by the inspector, however assistance from the supervisor, assistant director must be sought as needed. This employee also performs related work as required.

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.

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 to

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

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

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

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.

Est.: 07-07-96
Rev.: 02-07-97 B/U change from 214 to 207
Ckd.: 03-11-02

T.C.:
Former Title(s):