State of Minnesota
Classification Specification

Class Code: 003567 Bargaining Unit(s): 207
Career Family: Agriculture Careers

Interstate Milk Rating Officer

I. KIND AND LEVEL OF WORK

Professional level agricultural work, related to the inspection and enforcement of dairy laws and regulations.

Under limited supervision, performs farm and plant surveys (audits) and conducts enforcement activities within the Grade A Interstate Milk Shippers Program as well as dairy program certification activities for dairy inspection staff to ensure Minnesota dairy products can be shipped freely throughout the U.S. Positions in this classification perform complex technical review of new equipment installations and major equipment renovations in dairy plants and on dairy farms, including plan review, evaluation of process variances, and approvals of new equipment. Incumbents in this classification may also serve as a Laboratory Evaluation Officer for Grade A, Non-Grade A, and Manufacturing Grade Milk in Minnesota to ensure compliance with FDA and State statutes and regulations through on-site laboratory evaluations, record reviews, testing, and certification of industry laboratory staff.

II. DISTINGUISING CHARACTERISTICS

Interstate Milk Rating Officer (IMRO): This classification differs from the Dairy Inspector 2 in that the Interstate Milk Rating Officer relies on greater knowledge of dairy regulations, equipment and design standards, potential food contaminants, enforcement and auditing procedures, and laboratory techniques for sampling and testing. Positions in this classification perform complex work such as evaluating non-standard equipment and processes in response to variance requests, evaluating new and novel technology, and conducting audits of inspection and laboratory personnel. Incumbents may be certified by Milk Program staff from the Food and Drug Administration (FDA) if they conduct this work.

Dairy Inspector 2: Incumbents have specialized skills in inspection but are not auditing dairy program inspections. Positions at this level can approve minor or routine changes to equipment, but more comprehensive or unique blueprint and equipment designs must be approved by the IMRO.

III. EXAMPLES OF WORK/DUTIES

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

- Conduct evaluations of National Conference on Interstate Milk Shipments (NCIMS)-certified milk laboratories, certified analysts, screening facilities and manufacturing grade facilities to certify the laboratory and its analysts.
- Certify Grade A Farm Bulk Tank Units (BTUs) and Dairy Processing Plants for interstate shipments of milk. Conduct audits of BTUs, plants and single service container manufacturers to evaluate and assess their compliance with agreements and program requirements.
- Conduct enforcement actions, including the withdrawal of Interstate Shipment certifications when BTU's and plants fail to meet standards.

- Perform complex technical reviews of new equipment installations and major equipment renovations in dairy plants and dairy farms, include plan review and in-plant or on-farm work.
- Perform reviews of processing variances and other special investigations related to foodborne illness outbreaks, dairy equipment sanitation issues, consumer complaints, and other related issues.
- Inspect Grade A and Manufacturing Grade dairy and food processing plants, including highly specialized or unique plants, to ensure compliance with FDA and USDA requirements and with state laws and regulations.

IV. KNOWLEDGE, SKILLS, AND ABILITIES

Knowledge of:

- *Food Safety Modernization Act Statutes and its requirements for good manufacturing practices, sanitary controls, hazard analysis, and food safety plans.*
- *The USDA dairy regulations for manufacturing grade dairy products as adopted by MN Statutes.*
- *The Pasteurized Milk Ordinance and associated documents.*
- *MN State Statutes 17, 28, 28A, 31A, 32D, and 34A.*
- *State well water and plumbing code.*
- *Milk, its components, and how milk safety and quality are affected during its production, 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 potential human health issues.*
- *Dairy farm and plant equipment design and the 3-A standards for dairy equipment, including the principles of engineering and equipment design, fluid flow, and intricate functions involved in pasteurization, evaporation, drying, culturing, filtration, churning, packaging, labeling, and equipment testing.*
- *Microbiology, chemistry and biological principles as they relate to food safety, production systems and human health.*
- *Pasteurizer testing techniques and methods, as they apply to different types of in-plant dairy equipment and systems.*

Skills in:

- *Investigation and evaluation to apply public health principles to non-routine situations.*
- *Working independently and organize work schedules, ensuring survey deadlines are met for the purposes of maintaining interstate shipment certifications.*

Ability to:

- *Recognize unacceptable sanitary conditions, handling procedures and other types of violations and be able to document these findings.*
- *Understand and apply the regulatory framework and testing methodology used to certify labs, test milk and milk products and apply enforcement actions when standards are not met.*
- *Evaluate the work of other inspection program staff and industry stakeholder to assess performance and recognize deficiencies in procedures when comparing against standards.*

- *Write letters, reports and responses to variances, equipment review and other assessment work in a clear, complete and concise manner.*
- *Gather information, evaluate it, and make uniform and consistent determinations and decisions about observations and whether violations of regulations or food safety issues exist, as they apply to the applicable laws and regulations.*
- *Make complex regulatory and legal interpretations involving the applications of a combination of applicable regulatory requirements and standards, ensuring food safety as a priority.*
- *Tactfully communicate and defuse challenging situations.*

LICENSURE/CERTIFICATION/STATUTORY REFERENCES

SPECIAL WORK CONDITIONS

Navigating uneven surfaces, exposure to weather extremes, safety hazards in laboratory including possible chemical exposure, hot surfaces, compressed gasses and mechanical hazards.

REFERENCES

Former title(s):

REVISION HISTORY

Established

Revised 10/2024