

ILLINOIS DEPARTMENT OF CENTRAL MANAGEMENT SERVICES  
CLASS SPECIFICATION

MEAT AND POULTRY INSPECTOR

POSITION CODE: 26070  
Effective: 6-16-89

DISTINGUISHING FEATURES OF WORK:

Under general supervision, performs antemortem and postmortem inspections of animals, poultry and animal and poultry carcasses; performs reinspections of meat and poultry and meat and poultry products processed for resale to the public at state inspected and licensed meat and poultry slaughter and processing establishments requiring that only wholesome and properly identified carcasses and products be produced; conducts comprehensive processing inspections in establishments producing and formulating a wide variety of fresh, smoked, cured and cooked meat and poultry products.

ILLUSTRATIVE EXAMPLES OF WORK:

1. Inspects live animals and/or poultry prior to slaughter for the presence of conditions indicative of abnormalities, diseases.
2. Inspects carcasses, incises organs and glands of slaughtered meat producing animals and/or poultry to determine their fitness for human consumption.
3. Assures the appropriate branding or other proper identification of carcasses, meat and poultry or meat and poultry products determined fit for human consumption.
4. Identifies suspect animals, poultry and carcasses and retains them for reinspection and disposition by veterinarians.
5. Conducts daily inspections of slaughtering and processing procedures in facilities, for sanitation, proper product formulation and identification; confers with supervisor, plant personnel, and departmental officials with regard to inspection standards and work performed; prepares reports on operations and conditions, and maintains records on inspections performed.
6. Performs processing inspections of a variety of fresh, smoked, cured or cooked meat and poultry products; weighs additives and quantities of water at various times in the processing procedure and performs calculations to ensure that proper amounts of chemicals and water are introduced into the product.
7. Periodically submits product samples for laboratory analysis to determine compliance with the law and regulations; requires certification of water potability for water used in the assigned establishments; requires establishment to obtain letters of guaranty from suppliers of spices and paper used in preparation and wrapping to assure product's purity and content; requires establishments to furnish statements of sewage disposal acceptability from proper authority.

## MEAT AND POULTRY INSPECTOR (Continued)

8. Performs other duties as required or assigned which are reasonably within the scope of the duties enumerated above.

### DESIRABLE REQUIREMENTS:

#### Education and Experience

Requires knowledge, skill and mental development equivalent to high school, preferably with courses in algebra, biology or chemistry.

Requires the successful completion of an agency approved meat and poultry inspection training program.

Requires a valid Illinois driver's license.

#### Knowledges, Skills and Abilities

Requires working knowledge of the methods and techniques of antemortem and postmortem inspections involving meat producing animals and poultry.

Requires working knowledge of applicable laws, rules and regulations governing the inspection and processing of meat and poultry products.

Requires working knowledge of the use of additives and preservatives used in processing meat and poultry products.

Requires ability to exercise sound judgment in the determination of wholesome meat and poultry products.

Requires ability to conduct antemortem and postmortem inspections of animals, poultry, carcasses and parts to determine the presence or absence of disease or abnormal conditions.

Requires ability to remove, dissect and analyze glands, organs and parts of animals for signs of obvious disease.

Requires ability to express ideas clearly and concisely, both orally and in writing in order to explain regulations and inspection results and to prepare inspection reports and records.

Requires ability to tolerate exposure to unpleasant odors in slaughter houses and in meat preparation areas, to extreme cold in meat lockers and heat in processing areas.

Requires ability to use safety practices around dangerous meat cutting and processing machinery.

Requires ability to maintain harmonious working relationships with meat processing industry personnel.

Requires ability to adapt to and tolerate humane slaughtering and destruction of animals and poultry.

Requires ability to analyze and determine the compliance of processing procedures and formulations to law and regulations.