

ILLINOIS DEPARTMENT OF CENTRAL MANAGEMENT SERVICES
CLASS SPECIFICATION

MEAT AND POULTRY INSPECTOR TRAINEE

POSITION CODE: 26075
Effective: 6-16-89

DISTINGUISHING FEATURES OF WORK:

Under direct supervision, participates in an agency sponsored training program for a period of six to twelve months; receives orientation, classroom instruction and on-the-job training in slaughter of animals and poultry and processing of meat and poultry products; acquires knowledge of techniques and procedures utilized in meat and poultry inspection to maintain state and federal standards; receives controlled assignments under the close supervision of veterinary and supervisory personnel.

ILLUSTRATIVE EXAMPLES OF WORK:

1. Receives formal training in the objectives, methods and techniques of meat and poultry inspection, receives on-the-job and classroom training in the areas of antemortem, postmortem, sanitation, processed food inspection, regulatory procedures and other job related duties; performs antemortem, postmortem and reinspections of meat and poultry and poultry products under close supervision, conducted in state establishments and/or federal establishments which are best adapted for training.
2. Successfully completes the Employee Development Guide for basic meat inspection and State of Illinois Department of Agriculture's slaughter and processing training courses, to become familiar with provisions of food inspection laws, regulations, manuals and inspection procedures.
3. Attends and participates in workshops, meetings, institutes, and other activities which will provide meaningful learning experiences for use in meat and poultry inspection.
4. Performs other duties as required or assigned which are reasonably within the scope of the duties enumerated above.

MEAT AND POULTRY INSPECTOR TRAINEE (Continued)

DESIRABLE REQUIREMENTS:

Education and Experience

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

Requires a valid Illinois driver's license.

Knowledges, Skills and Abilities

Requires elementary knowledge of diseases or abnormal conditions of animals, poultry or carcasses and meat and poultry products.

Requires elementary knowledge of methods and techniques of antemortem and postmortem inspections of meat producing animals and poultry.

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

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

Requires ability to adapt to the removal, dissecting and analyzing of internal organs of animals and poultry.

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

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

Requires ability to express ideas clearly and concisely, both orally and in writing.

Requires ability to exercise sound judgment.

Requires ability to maintain harmonious working relationships.