

ILLINOIS DEPARTMENT OF CENTRAL MANAGEMENT SERVICES  
CLASS SPECIFICATION

MEAT AND POULTRY INSPECTOR SUPERVISOR

POSITION CODE: 26073  
Effective: 10-1-02

DISTINGUISHING FEATURES OF WORK:

Under direction, in an assigned area of a region within the State, supervises subordinate Meat and Poultry Inspectors and Trainees engaged in the enforcement of laws, rules and regulations relating to meat and poultry inspections; performs the duties of inspectors when necessary; gives advice and guidance to the meat industry personnel.

ILLUSTRATIVE EXAMPLES OF WORK:

1. Assigns, directs and coordinates the inspectional activities of inspectors assigned to meat slaughtering and processing establishments.
2. Conducts reviews of state inspected and licensed slaughtering and processing establishments; reviews procedures, formulations, inspectional performance and inspectional procedures requiring that only wholesome and properly identified carcasses and products be produced in compliance with applicable laws, rules and regulations concerning the inspection and processing of meat and poultry products.
3. Participates, when required, in the prosecution of violators of the Amended Illinois Meat and Poultry Inspection Act and pertaining regulations.
4. Receives and evaluates reports filed by inspectors; prepares reports of assigned establishments and inspectors; participates in administrative hearings when required.
5. Furnishes advice and guidance to meat and poultry industry members to obtain compliance with and to achieve program objectives.
6. Performs the duties of inspectors on an intermittent basis, in emergencies or when it is necessary for inspectors to be absent from assigned establishments.

## MEAT AND POULTRY INSPECTOR SUPERVISOR (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 the successful completion of an agency approved meat and poultry inspection training program.

Requires two years experience as a Meat and Poultry Inspector.

#### Knowledges, Skills and Abilities

Requires an extensive knowledge of the methods and techniques used in antemortem and postmortem examinations involving meat purchasing animals and poultry.

Requires extensive knowledge of the meat and poultry industry and related processing and sanitation practices.

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

Requires ability to supervise and counsel inspectors and to advise plant personnel and departmental officials.

Requires ability to review and act on inspectional reports.

Requires ability to inspect and determine that meat and poultry products are wholesome, properly formulated, properly identified and that established new procedures and inspectional procedures are in compliance.

Requires ability to interpret and explain applicable laws, rules and regulations to concerned personnel.

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

Requires ability to make clear, correct and meaningful reports to superiors on program related activities.

Requires ability to establish and further harmonious working relationships with meat processors and industry personnel.

Requires ability to work under adverse conditions such as long hours, extreme temperatures, high noise levels, slippery conditions, risk from moving carts or fork lifts, or the operation of meat cutting and sawing equipment.

Requires possession of an appropriate valid driver's license.

In addition to English verbal and written skills, candidates may be required to translate, speak and write a foreign language at a colloquial skill level. Some positions may require manual communication skills.