

CLASS TITLE: ENVIRONMENTAL HEALTH FOOD INSPECTOR

Class Code: 02901100
Pay Grade: 23A
EO: B

CLASS DEFINITION:

GENERAL STATEMENT OF DUTIES: To identify and eliminate conditions hazardous to life and health in food, recreational, and other licensed facilities and to insure compliance with applicable statutes and regulations. To insure that corrective actions are taken to eliminate identified hazards, and to do related work as required.

SUPERVISION RECEIVED: Receives direction and instruction from a superior as to policies and objectives; work is subject to review for conformance with departmental rules, regulations, and policies.

SUPERVISION EXERCISED: None.

ILLUSTRATIVE EXAMPLES OF WORK PERFORMED:

To inspect, investigate, and evaluate for public health hazards, environmental conditions, and compliance with rules and regulations; restaurants, food processors, dairy plants and farms, shellfish processors, food warehouses, nursing homes, hospitals, youth camps, recreational facilities, bathing beaches, schools/daycare centers, and other regulated facilities.

To assist in setting in motion the implementation of Hazard Analysis Critical Control Point (HACCP) systems in food establishments and to verify implementation.

To respond to complaints relative to foodborne illnesses, adulterated foods, food tampering, recalls, misbranding/false advertising of foods, and rodent/insect infestations.

To provide 24 hour emergency response to foodborne illness complaints, fires in food establishments, vehicular and nuclear power plant accidents, incidents of food or water contamination, power outages, and natural disasters involving food products and to conduct inspections as needed after hours and on weekends.

To utilize thermocouples and thermometers, to conduct field tests for chemical sanitizing agents.

To collect and transport food samples according to legal chain of custody requirements to determine adulteration, contamination, sources of pollution and/or microbiological quality.

To exercise professional judgement in deciding whether information collected during inspections and surveys constitutes violations of regulations and standards.

To evaluate if foods are safe for human consumption and in compliance with nutritional labeling requirements.

To embargo and oversee the disposal of food products found unfit for human consumption, and evaluate for imminent hazards to health which warrant closure of the facility.

To assist in instituting appropriate regulatory action when needed, including the preparation of regulatory correspondence, to maintain appropriate records of activities, and to follow up on violations to insure corrective actions have been taken and public health hazards are eliminated.

To testify at hearings and court proceedings concerning regulatory actions taken.

To perform mathematical computations and to use portable computers to enter data, write, and print inspection reports.

To conduct investigations which may require kneeling, bending, and lifting while at times being exposed to hazardous conditions such as extremes of heat and cold, fire damaged buildings, and exposure to ill individuals or potential illness causing conditions.

To perform related duties as required.

REQUIRED QUALIFICATIONS FOR APPOINTMENT:

KNOWLEDGES, SKILLS AND CAPACITIES: Knowledge of the causes, impacts and prevention of public health problems in regulated establishments and the ability to apply such knowledge during inspections/investigations; knowledge of the biological, physical, and chemical causes of foodborne illness; knowledge of food microbiology as it applies to preventing foodborne illness; a basic knowledge of epidemiology and chemistry; knowledge of mathematical concepts including basic statistical analysis; the ability to apply HACCP principles; knowledge of food processing techniques such as modified atmospheric packaging; knowledge of the rules and regulations governing food establishments, recreational facilities, and other licensed establishments; good analytical and decision making skills; the ability to use computers to record and organize data, and generate reports; the ability to analyze and evaluate conditions and prepare reports of conclusions, and corrective recommendations; excellent interpersonal and oral and written communication skills; the ability to establish effective working relationships with the public; assertive with the ability to deal with confrontational situations such as the disposal of food products and the closure of food establishments; the ability to work independently, organize work, and follow up to make certain that health hazards are eliminated; the ability to physically conduct inspections of regulated establishments; and related capacities and abilities.

EDUCATION AND EXPERIENCE:

Education: Successful completion of a 4-year course of study leading to a Bachelor's Degree from a college of recognized standing with courses that included at least 30 semester hours in one or a combination of the following: Biological Sciences, Chemistry, Physical Sciences, Food Science/Technology, Nutrition, Medical Science, Engineering, Epidemiology, Veterinary Medical Science, Psychology, or related scientific fields that provided knowledge directly related to food protection and environmental health.

SPECIAL REQUIREMENT: Conditions for appointment: Must possess a valid Rhode Island driver's license and an automobile which will be used to perform state business throughout the state. Must, at the time of application and continually thereafter, be free from any conflict of interest involving regulated facilities.

Class Revised: March 26, 2000

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