

CLASS TITLE: ENVIRONMENTAL HEALTH FOOD SPECIALIST

Class Code: 02901200

Pay Grade: 27A

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 make recommendations concerning the implementation of Hazard Analysis Critical Control Point (HACCP) systems in food establishments and to verify implementation. To insure that corrective actions are taken to eliminate identified hazards, and to do related work as required.

SUPERVISION RECEIVED: Receives general direction from a superior as to policies and objectives, with latitude for the exercise of independent judgement; work is subject to review for conformance with departmental rules, regulations, and policies.

SUPERVISION EXERCISED: May supervise the work of subordinate employees as assigned.

ILLUSTRATIVE EXAMPLES OF WORK PERFORMED:

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

To set in motion the implementation of HACCP systems in food establishments and to verify implementation.

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

To provide 24 hour emergency response to foodborne outbreaks, 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 conduct pre-operational inspections to determine compliance with approved plans.

To utilize thermocouples and thermometers, to conduct field tests for chemical sanitizing agents, and to utilize equipment necessary to determine proper pasteurization of milk products.

To collect and transport foods 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 constitute, 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 access causes of specific hazards and violations to determine if training, changes in physical facilities or procedures, or regulatory action is needed, and to see to the implementation of specific control measures.

To assist in the planning and presentation of training programs.

To institute 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 building, 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; a thorough knowledge of the biological, physical, and chemical causes of foodborne illnesses; an advanced 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; a thorough knowledge of the rules and regulations governing food establishments, recreational facilities, and other licensed establishments; the ability to read engineering and architectural plans and specifications; 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; knowledge of legal aspects of enforcement; the ability of physically conduct inspections of regulated establishments; and related capacities and abilities.

EDUCATION AND EXPERIENCE:

Education: Such as may have been gained through: successful completion of a four year course of study leading to 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. The 30 semester hours can include up to 8 semester hours in statistics, or in the use of computers; and

Experience: Must have been employed with demonstrated competence conducting inspections with a food regulatory agency as and Environmental Health Food Inspector, a Sanitarian, or Senior Sanitation Aide for at least one and a half years.

Or, any combination of education and experience that shall be substantially equivalent to the above education and experience, provided that there shall be at least 30 semester hours in the sciences as specified in the above Education requirements. Plus a minimum of one year experience as a Environmental Health Food Inspector, A Sanitarian, or Senior Sanitation Aide in a food regulatory agency.

SPECIAL REQUIREMENTS: 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. As a condition of employment, must have no physical limitations, which would preclude performance of job requirements. Must, at the time of application and continually thereafter, be free from any conflict of interest involving regulated facilities. Must have successfully completed state standardization to conduct food establishment inspections.

Class Revised: March 26, 2000

Editorial Review: 3/15/03