

 <p>STATE OF INDIANA CLASSIFICATION SPECIFICATION</p>	Class Title: Food Scientist 2		Class Code: 001NE2
	FLSA Status: Exempt	Salary Schedule: PAT 2	Effective Date: 8-30-13
	Summary: Incumbent functions as a senior level specialist in food protection through enforcement of laws, rules and regulations governing the production, processing, packaging and distribution of foods. Incumbent directs compliance actions, food borne outbreak investigations and sample collection programs. Incumbent is responsible for the agency's processed meat review activities which include labeling and package reviews and making final approval of labels for meat and poultry products to conform to established U.S. Department of Agriculture (USDA) guidelines.		

Duties:

- Conducts evaluation survey of local health department food protection programs including administration, record keeping, sanitation ratings of food establishments and effectiveness of enforcement procedures;
- May direct compliance actions of program staff, particularly those actions taken as part of the Indiana State Department of Health contract with the U.S. Food and Drug Administration for inspections of wholesale food operations;
- Coordinates work of field staff and local health department food protection specialists regarding investigation of food borne outbreak reports, collection of samples and responding to consumer complaints;
- Conducts inspections and investigations of food protection, storage and distribution facilities;
- Assists in programming for corrections and interacts with federal agencies where federal laws are involved;
- Reviews labels for meat and poultry products and approves those labels which meet the requirements for the USDA Meat and Poultry Inspection Program;
- Administers the meat and poultry meat sampling program;
- Conducts field audits to ensure that the meat and poultry quality assurance program is operating properly;
- Provides expert testimony for administrative hearings and court actions;
- Conducts in-service training programs for state and local health department personnel;
- Interprets federal and state laws and rules governing food protection utilizing written communications, mass media, public speaking, public informational materials and research data;
- Reviews and evaluates blueprints and remodeling projects;
- Develops plans for implementing and promoting programs and updating state laws and rules;
- Provides consultation and technical advice to local health department administrators and food protection specialists;
- Takes appropriate action in response to alleged food product tampering cases and/or food product recalls;
- Investigates hazardous events such as fires, floods, tornadoes, truck/train wrecks or equipment breakdowns affecting food supplies and ensures that dangerous and contaminated food products are eliminated from distribution channels;
- Cooperates with federal, state and local health agencies and the general public in enforcement activities;
- Performs related duties as required.

Job Requirements:

- Extensive knowledge of food protection principles and practices including bacteriology, microbiology, chemistry, food technology and "hazard analysis critical control point" theory and application;

- Thorough knowledge of, and ability to apply, federal, state and local laws, rules and regulations which govern food protection;
- Thorough knowledge of legal procedures for collecting evidence and preparing to testify in court proceedings;
- Considerable knowledge of organization, functions, policies and procedures as they relate to food protection programs as well as the role and structure of local government health agencies and officials;
- Specialized knowledge of inspection methods, procedures and techniques;
- Ability to conduct surveys, investigations and inspections of food facilities, including conducting tests, utilizing equipment such as chemical test kits and collecting appropriate samples for laboratory analysis;
- Ability to recognize, observe and evaluate potentially hazardous sanitation conditions and law violations and prepare technical reports documenting findings;
- Ability to collect and analyze data and prepare reports and technical documents for administrative or regulatory action;
- Specialized knowledge of, and ability to review, plans of facility construction and equipment layout and to make appropriate recommendations for needed changes;
- Ability to communicate, verbally and in writing, with individuals and in group situations;
- Ability to direct subordinates in enforcing food laws and rules promulgated;
- Ability to direct statewide crisis reaction situations such as special sampling, food borne disease outbreaks, consumer complaints, suspected tampering, etc., on short notice with effective results.

Difficulty of Work:

Work involves new problems and situations created by new and changing technologies, policies, concepts and rule interpretations. Incumbent follows generally accepted guidelines, but must interpret these guidelines and fit them to the many variables of the current situation. Intricate decisions such as these must be made on the spot without input or guidance from supervision and while maintaining the respect of the industry or peers and superiors. Work also requires that incumbent maintain adequate knowledge of new and changing food equipment, practices and high-tech manufacturing procedures. Discussions and recommendations are occasionally made under adversarial and stressful conditions.

Responsibility:

Incumbent works independently following general instructions concerning purpose and desired results given prior to start of work. Incumbent develops own specific plan of operation in line with goals and objectives developed with program manager. Incumbent does not require technical supervision and is responsible for the implementation and operation of assigned programs.

Personal Work Relationships:

The work relationships are broad in scope and include contacts with program staff and other program managers and staff, local health officers, health board and other health department personnel, food industry representatives, federal and other state officials to interpret nationally recognized and accepted documents and procedures. In addition incumbent may have contact with other state and local government officials, media, and architects, engineers, civic groups and other professional organizations for the purpose of advising, training, clarifying and providing information.