

 <p>STATE OF INDIANA CLASSIFICATION SPECIFICATION</p>	Class Title: Food Scientist 3		Class Code: 001NE3
	FLSA Status: Non-Exempt	Salary Schedule: PAT 3	Effective Date: 8-30-13
	Summary: Incumbent performs a variety of activities concerning the enforcement of laws and regulations governing the processing, packaging, labeling, storage and distribution of food products. Incumbent provides technical consultation services and job training to local health department food protection personnel.		

Duties:

- Conducts inspections and investigations of food production, storage and distribution facilities examining sanitary practices to ensure compliance with state and federal laws;
- Initiates compliance actions for corrections and facility improvements including the interpretation of state and federal laws regarding facility requirements and recommends corrective actions;
- Prepares technical reports of inspections, documents findings and makes recommendations for action;
- Conducts sampling program of food products and facility water for composition and bacteriological analysis and evaluates chemicals and additives used in the facilities;
- Reviews performance and provides technical consultation services and job training to local public health department food protection personnel;
- Conducts educational programs and training for personnel from local health departments and food industry;
- Accompanies U.S. Food and Drug Administration officials on inspections;
- Reviews blueprints and specifications for food establishment or food production/storage facilities and consults with architects and engineers concerning facility layout;
- Conducts special sampling or surveillance projects as assigned;
- Investigates complaints and suspected food-borne disease outbreaks;
- Participates in informational displays for events with state and national significance;
- Provides consultation to the food industry owners/managers, agency staff, local health departments, food facility personnel and the general public during special investigations;
- Participates in meetings, conferences and training sessions as requested on local, state and national level;
- Performs related duties as required.

Job Requirements:

- Knowledge and skill typically acquired through a baccalaureate degree preferably in agricultural science, biological science, chemistry, environmental health, food science, health administration, nutrition, public health or related science plus some related work experience; related academic training plus comparable work experience;
- Specialized knowledge of food or drug sanitation/protection, environmental health, nutrition and public health;
- Considerable knowledge of applicable laws, rules and regulations governing the food industry, products, processes, labels and procedures;
- Specialized knowledge of, and ability to apply, principles of public health and food science;
- Ability to understand a variety of complex plant equipment;
- Ability to communicate, both orally and in writing, with professionals and nonprofessionals in a difficult and/or controversial situation;
- Ability to read and comprehend blueprints and plans for facilities and equipment;
- Ability to conduct investigations, surveys and inspections and prepare comprehensive reports including recommendations;
- Ability to serve as an expert witness at administrative hearing or court proceedings.

Difficulty of Work:

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:

Routine work assignments are normally planned and organized by the incumbent. Supervisor provides detailed instructions, when requested, for specific instances or when a specific plan of action needs to be executed. Acts as a compliance specialist for technical adequacy reviews field inspections. Incumbent's decisions have the potential of affecting public health or conversely jeopardizing an industry's reputation or profitability. Errors in judgment could go undetected because the majority of decisions are made in the field without regular supervisory guidance.

Personal Work Relationships:

The work relationships include contact with owners and staff of inspected facilities to explain volatile conditions and recommend corrective actions. Incumbent also provides training for personnel from local health departments and consultation for engineers and architects. In addition, incumbent answers questions and discusses technical interpretations related to food program operations with personnel of local, state and federal agencies and the general public.