



State of West Virginia
DEPARTMENT OF AGRICULTURE
Gus R. Douglass, Commissioner

Janet L. Fisher
Deputy Commissioner

Steve Hannah
Deputy Commissioner

VACANCY ANNOUNCEMENT

Title: Veterinary Supervisor
Meat and Poultry Inspection Division

Salary: \$58,816

Headquarters: Varies

FLSA Status:

Send Application
& Resume to: Dr. Robert Pitts
West Virginia Department of Agriculture
Meat and Poultry Inspection Division
1900 Kanawha Blvd. East
Charleston, WV 25305
rpitts@ag.state.wv.us (send read receipt)
302-558-2206 (Phone)

Closing Date: Until Filled

Nature of Work: Veterinary Supervisor is responsible for the enforcement of the relevant provisions of the Code of West Virginia, Chapter 19, Article 2B: Inspection of Meat and Poultry, and rules governing such inspection in licensed establishments in the Circuit. The Veterinary Supervisor is responsible for the overall supervision of all aspects of meat and poultry inspection activities in the Circuit, oversight of inspectors, training of new inspectors in antemortem examination and postmortem inspection, administrative matters, and cooperation with management of regulated establishments.

Examples of Work: Daily supervision of inspectors, monitoring inspectional activity in all aspects, instruction of inspectors in proper inspectional procedures, techniques and dispositions, performing final veterinary dispositions of diseased animals or carcasses, administrative functions for the circuit: work assignment, scheduling inspectors' work at regulated establishments, interacting with plant management.

Working Conditions: The position requires extensive travel to inspected plants (5 days per week) performing duties under difficult environmental conditions (heat, high humidity, sharp objects, slippery floors, etc.).

The position requires frequent or repetitive reaching above shoulder level, bending, standing, walking, pulling and pushing, well-developed manual dexterity, contact with blood and body fluids, occasional indirect contact with ingesta and chemical substances.

Required Knowledge, Skills and Abilities (Essential Functions):

Ability to apply and enforce appropriate rules, regulations and procedures related to the inspection and dispositions of animals, meat and poultry products, equipment and plant facilities.

Definition: Experience and training which has provided one with the ability to correctly apply meat and poultry inspection regulations, rules and procedures as they pertain to dispositions and various types of products, equipment and facilities.

Ability to recognize the significance of disease conditions in livestock during antemortem examination of animals and postmortem inspection of animal carcasses and internal organs.

Definition: Experience, education or training necessary to be able to institute proper diagnostic procedures involving zoonoses or other conditions of public health significance or serious impact on the animal population and to make appropriate antemortem and postmortem dispositions.

Ability to plan, organize, direct and evaluate the work of several subordinates.

Definition: All experience which requires scheduling and assigning work, establishing priorities, evaluating performance, resolving complaints or grievances and promoting EEO and safety programs.

Ability to conduct and evaluate the effectiveness of inspection activities and produce solutions to problems involving plant management and/or other groups.

Definition: Experience and training in various inspection activities to assure program compliance and develop viable solutions to problems or to resolve issues.

Skill in oral and written communications.

Definition: Ability to express one's thoughts in a clear and concise manner, both verbally and in writing.

Preferred Knowledge, Skills and Abilities (Nonessential Functions):

Minimum Qualifications:

Successful completion of a full course of study in the profession for a degree of Doctor of Veterinary

Medicine from an approved school of veterinary medicine. Prior experience in meat and poultry inspection, food safety, pathology and HACCP system applications is desirable but not required.