



# Falkland Islands Government – Job Description

<b>Job Title:</b>	Meat Hygiene Inspector		
<b>Department:</b>	Agriculture	<b>Section:</b>	Veterinary Services
<b>Reports to:</b>	Veterinary Officer – Abattoir		
<b>Grade:</b>	Falkland Islands Grade D1	<b>Job Code:</b>	401MHI

## Job Purpose

To assist the OV to oversee the daily operations of the abattoir and ensure that the production of meat and related products comply with all relevant national and EU legislation and food hygiene standards.

## Job Facts & Figures:

Throughput approximately 1000 sheep/day, only 20 cattle per week, occasional pig contract kill.

## Main Accountabilities:

1. To be present every day when slaughtering is being carried out to perform post mortem inspection duties which will include the removal and sampling of diseased or contaminated tissues to ensure the carcasses are fit for human consumption, and to apply the EU approved stamp to show that this is the case.
2. To assist the OV to monitor all staff for compliance with welfare and hygiene procedures in accordance with relevant national and EU legislation and to liaise with the FBO staff about these issues to ensure the meat is produced in a humane, safe and hygienic manner.
3. To liaise with the FBO, Official Veterinarian (OV) and Senior Veterinary Officer (SVO) to ensure that all relevant national and EU legislation is complied with to ensure the meat is produced in a humane, safe and hygienic manner.
4. To assist the OV in their daily duties as and when required to ensure the meat is produced in a humane, safe and hygienic manner.
5. To mark (or condemn) carcasses accordingly so the FBO can keep a daily record of all conditions found at PM inspection so this information can form an important part of the national disease surveillance system.
6. To assist in the collection of residue and other tissue samples as requested for national residue and disease surveillance purposes.
7. To carry out the pre-operational hygiene check of all parts of the abattoir and cutting room to ensure that they are clean before operations commence to ensure the meat is produced in a safe and hygienic manner.

***The job description is not an exclusive or exhaustive definition of your duties. You shall undertake such additional or other duties as may reasonably be required by FIG commensurate with your role and grade.***

## Additional Information:

Some work outside of routine hours may be expected, eg on weekends



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Criteria	Essential	Desirable	Assessment Method
<b>Person Specification:</b> Meat Hygiene Inspector			
<b>Education and Training:</b>			
Certificate in Meat Hygiene Inspection from the Royal Society of Health (or equivalent qualification)	√		A/I
<b>Knowledge, Skills and Experience:</b>			
At least one year practical experience of working in an EU approved abattoir	√		A/I
Experience of using and maintaining and knife	√		I
Current driving licence	√		A/I
A good understanding of English	√		A/I
<b>Personal Attributes:</b>			
Good oral communication skills to be able to convey information in a professional manner to operatives and management	√		I/R
Ability to multitask and work well under pressure when production is at maximum	√		I/R

## Method of assessment:

A - Application Form

I - Selection Interview

R – Reference

P - Presentation