

***Supervising Meat Inspector***  
***Knowledge, Skill, Ability, and Personal Characteristic Statements***  
***Rating Results***

| <b>KSAPC #</b> | <b>Knowledge, Skill, Ability, and Personal Characteristic Statement</b>   |
|----------------|---|
| K01            | Knowledge of sanitation, bacteriology, chemistry and animal physiology.   |
| K02            | Knowledge of methods, materials, and equipment used to produce meat and poultry products.   |
| K03            | Knowledge of food science and technology.   |
| K04            | Knowledge of creating proper labeling for products and packaging techniques.  |
| K05            | Knowledge of math calculations/statistics.  |
| K06            | Knowledge of organisms and the foodborne illnesses they cause.  |
| K07            | Knowledge of risk assessment to set inspection priorities.  |
| K08            | Knowledge of microbiology and microorganisms that are capable of causing foodborne illnesses and rudimentary pathology of poultry and livestock.  |
| K09            | Knowledge of methods, materials and equipment used in slaughtering, cutting, curing, smoking and preparing meat and poultry products for human consumption.   |
| K10            | Knowledge of safe handling of fresh, cooked, dried, cured and smoked meat products.   |
| K11            | Knowledge of meat food and facilities, design and maintenance.  |
| K12            | Knowledge of personal hygiene, sanitation procedures and use of cleaning and sanitizing agents.   |
| K13            | Knowledge of the most complex meat and poultry production procedures related to product formulas, use of restricted ingredients, product standards, packaging techniques, proper and accurate product labeling, cooking and chilling procedures and preparations of cured, dried and smoked products. |
| K14            | Knowledge of water quality control/waste management disposal.   |
| K15            | Knowledge of the Shell Egg Food Safety (ESFS)Program.   |
| K16            | Knowledge of the Federal Shell Egg Surveillance (FSSES)Program.   |
| K17            | Knowledge of Compliance and Risk Based Egg inspection (CRBI) Program.   |
| K18            | Knowledge of Retail Shell Egg Inspection Program.   |
| K19            | Knowledge of the Health & Human Services under section 702(a) FDA.  |
| K20            | Knowledge of Poultry Farms Biosecurity Practices.   |
| K21            | Knowledge of Environmental Testing and Vaccines and Records.  |

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| K22            | Knowledge of FAC Section 27501 – 27690 & CCR 1350 – 1358.7   |
| K23            | Knowledge of supervisor's responsibility for promoting equal opportunity in hiring and employee development and promotion, and for maintaining a work environment that is free of discrimination and harassment. |
| S01            | Skill to train Industry employees.   |
| A01            | Ability to communicate effectively at a level required for successful job completion.  |
| A02            | Ability to clearly and accurately complete documents and forms.  |
| A03            | Ability to interpret and apply applicable laws and regulations such as the provisions of the State and Federal laws and regulations relating to meat and and/or egg inspection.                                  |
| A04            | Ability to recognize conditions in livestock which would make them unfit for human consumption.  |
| A05            | Ability to detect unwholesome meat and recognize unsatisfactory equipment and plant facilities.  |
| A06            | Ability to analyze situations accurately and take appropriate action.  |
| A07            | Ability to work with diverse cultural/ethnic groups.   |
| A08            | Ability to assess readiness of new facilities for licensing.   |
| A09            | Ability to assess suitability of candidates for State-licensed Processing Inspectors.  |
| A10            | Ability to use personal computer/related software.   |
| A11            | Ability to secure and maintain cooperation of persons contacted at the work site and to work effectively with county, federal, and industry personnel.   |
| A12            | Ability to determine proper disposition of diseased and adulterated poultry meat products.   |
| A13            | Ability to review proposed labels to determine conformity with complex laws and industry standards.  |
| A14            | Ability to detect/differentiate odors/taste.   |
| A15            | Ability to detect small abnormalities by touch such as sliminess, bumps, etc.  |
| A16            | Ability to apply complex mathematical formulas to determine or verify compliance of meat and poultry products.   |
| A17            | Ability to perform regulatory investigations.  |
| A18            | Ability to perform risk assessments to set inspection priorities.  |
| A19            | Ability to prepare technical reports, including monthly compilation of production and inspection data.   |

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|----------------|---|
| A20            | Ability to assist with investigations and prosecutions of violations of State and Federal laws and regulations.                               |
| A21            | Ability to plan, organize, supervise and direct the work of others.   |
| A22            | Ability to prepare or make recommendations on operational plans.  |
| A23            | Ability to effectively promote equal opportunity in employment and maintain a work environment that is free of discrimination and harassment. |