



Where ideas work

Meat Hygiene Inspection Supervisor

Salary \$62,575.97- \$71,575.21 annually

Four positions available – Abbotsford, Vernon/Kelowna, Prince George and Nanaimo

An opportunity to impact vital food safety standards and help protect the health of British Columbians

The role of Meat Hygiene Inspection Supervisor oversees a team of meat hygiene inspectors and is responsible for the management of their designated meat inspection area, including scheduling of inspection services, area reporting and contributing to the quality improvement of the provincially operated meat inspection system. This role requires an effective communicator, able to work collaboratively with inspectors, operators and other stakeholders and to ensure proper communications, system and operational procedures and record keeping are implemented.

You maintain the technical skills needed to carry out the duties of a meat hygiene inspector as well as conduct performance evaluations of meat inspection staff, ensuring provincial compliance and high professional standards of meat inspection safety. If you are committed to food safety and have the management skills this challenging role requires, we look forward to your application.

For more information regarding this specific position and the operations please visit our [FAQs page](#).

For more information on this exciting career opportunity including how to apply, please visit:

<http://employment.gov.bc.ca/SupervisorMeatHygieneInspectionProgram13673>

To be considered for this position your resume must clearly demonstrate that you have the following:

- Diploma in animal science, veterinary technician, food science, or meat processing including animal health as a primary subject area preferred.
- Three to Five years experience in inspection, quality assurance and/or quality control in the food processing industry, including previous experience as a meat inspector; OR
- Applicants without a diploma and 5 years experience as a meat inspector may be considered.
- Minimum 1 to 2 years experience in supervising staff. Supervising includes work scheduling, performance management and training new meat hygiene inspectors to assess competency to independently perform duties.
- Must be able to work in a physically demanding environment including working with repetitive motions.
- Ability to communicate effectively and deal with potential situations of conflict.
- A valid driver's license with no restrictions. May be required to use own vehicle on an expense paid basis.
- Work schedules may include overnight travel and working evenings and weekends.

Applicants moving forward in this competition may be assessed on, but not limited to, the following competencies:

Developing Others, Analytical Thinking, Developing Others, Expertise, Problem Solving/Judgement , Holding People Accountable and Organizational Commitment.