

Meat Inspector

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Objective

Seeks to obtain a position that will enable to use working skills, educational background, abilities, and experiences to further expand knowledge and work ethics in a positive environment and become an asset to the company.

Skills

Organizational, Multitask.

Work Experience

Meat Inspector

Georgia Department Of Agriculture - 2003 - 2021

- Verifies that establishments produce safe and wholesome products for the consumer by following all regulatory guidelines.
- Implements SSOP verification activities to ensure production in a sanitary environment.
- Also performs Lockout/Tagout procedures.
- Observes plant conditions and verifies compliance with SPS regulations.
- Verifies HACCP Regulatory Compliance by conducting HACCP verification activities on the plants execution of its HACCP system.
- Initiates additional verification procedures, as necessary in response to specific problems.
- Identify and document HACCP, SSOP, and SPS noncompliance through PBIS/PHIS.

Meat Inspector

Delta Corporation - 2001 - 2003

- Watch the machine to make sure the meat was injected properly make sure the meat go in the barrel then push to the scale to weigh it then push to the .
- Check fresh meat for any foreign materials such as bones, metal, wood, plastic Pack roast 4 to a box on a fast paced assembly line 50/50 Machine .
- Inspecting,meat to be distributed to stores across the nation;.
- I went around inspecting raw meat Accomplishments Learn about raw meat Skills Used Using my hands.
- Plumrose is a factory where meat is packaged, inspected, and shipped out to other companies.
- My job was to inspect the meat before it was put in boxes.
- Receive, inspect, and store meat upon delivery, to ensure meat quality.

Education

Food Safety Regulatory Essentials - (University of Georgia)