

ROBERT SMITH

Meat Inspector

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SUMMARY

Seeks to find a good paying job, has reasonable benefits, somewhat flexible, and full time. Computer Programs WordPerfect Microsoft Office (2007, 2010) Internet Explorer Windows XP, Windows 7.

CORE COMPETENCIES

Cleaning, Microsoft Word/Powerpoint, Organizational, Photography, Internet.

PROFESSIONAL EXPERIENCE

Meat Inspector

ABC Corporation - April 2014 – July 2014

Key Deliverables:

- Inspecting meat to make sure there was no fecal, ingesta, milk, etc.
- Make sure the carcass was railed out.
- Looked for any form of visible diseases or abscess that needed to be trimmed or condemned.
- Cut open certain sections of the head area and inspected for several things as well as the heart, lungs, liver, kidneys.
- Made sure nothing went by without inspection.
- Make sure nothing harmful went through that could put someones health in danger.
- Realized how many lives are in our hands.

Meat Inspector

Delta Corporation - 2012 – 2014

Key Deliverables:

- GA District 03 40 hours a week Daily duties included Inspected beef and swine carcasses in a number of different establishments, observed and .
- Perform ante mortem and post mortem inspections, review facility for proper sanitation, labeling, residue testing, net weights, formulation controls, .
- Inspect meat to look for foreign objects such as wood and metal.
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- Conducted ante and post Morten inspection of cattle, sheep, goat and poultry.
- Evaluated slaughter plants sanitation procedures and practices.
- Ensured plants followed food safety system standard operation procedures to reduce the risk of food borne diseases, preventing contamination of meat .

EDUCATION

- Diploma - 2000(Seward County Community College - Liberal, KS)