

# ROBERT SMITH

## Meat Inspector

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### SUMMARY

Highly qualified Meat Inspector with experience in the industry. Enjoy creative problem solving and getting exposure on multiple projects, and would excel in the collaborative environment on which your company prides itself.

### CORE COMPETENCIES

Microsoft Office.

### PROFESSIONAL EXPERIENCE

#### Meat Inspector

**Georgia Dept. Of Agriculture - 1999 – 2021**

##### Key Deliverables:

- Worked on the kill floor inspecting pigs for abnormalities.
- Make sure there is no contamination on the carcass.
- Protecting the public from contaminated meat.
- Visual and hands-on inspections.
- Having the authority to handle contaminated meats.
- Observes sanitary hazards in processing and communicates them to establishment personnel.
- Ensures that the facility and equipment are kept clean and properly maintained.

#### Meat Inspector

**Delta Corporation - 1996 – 1999**

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### EDUCATION

Bachelor of Science in Avian Biology - 2002(University of Georgia - Athens, GA)

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