

Click one of these links to see the Job Description for that class:

Job Code	Titles
X62341	Agriculture Food Sanitarian I
X62342	Agriculture Food Sanitarian II

Agriculture Food Sanitarian Series

Examining, Inspection, and Licensing

DESCRIPTION OF OCCUPATIONAL WORK

This class series ensures the sanitation and safety of food facilities and consists of two levels. The first level focuses on learning and supporting the sanitation process, conducting routine inspections and functions under general supervision with limited enforcement power. The second level operates more independently with full enforcement power, offering advanced expertise, and guides less experienced staff.

Agriculture Food Sanitarian I

X62341

DISTINGUISHING CHARACTERISTICS: (A position is assigned to this class based on the scope and level of work performed as outlined below.)

Under general supervision, provides consultation services in all phases of sanitation related to standard setting for and evaluation and operation of food facilities; performs related work as assigned. This is the first classification level of two in the Agriculture Food Sanitarian class series. Positions allocated to this class perform routine sanitation inspections under the supervision of the Agriculture Food Service Evaluation Officer with limited enforcement capabilities. Incumbents allocated to the Agriculture Food Sanitarian II class perform sanitation inspections and enforcement duties at full performance with minimal supervision.

EXAMPLES OF WORK: (A position may not be assigned all the duties listed, nor do the listed examples include all the duties that may be assigned.)

Conducts routine inspections for sanitation and compliance with the Nebraska Pure Food Act.

Serves as a specialist in sanitation services related to food facilities.

Participates in conferences with officials of food industry to interpret sanitation standards and their implementation to enable these facilities to qualify for certification.

Participates in studies, surveys and public food service experiments and research related to sanitation practices in food industry, and prepares reports and recommendations.

Evaluates food facility sanitary environment for compliance with minimum standards for certification or licensure.

Collects, codes and ships food samples to the State Agriculture Laboratory for further analysis.

Consults with persons operating or desiring to start food establishments.

Interprets available services and provides consultation to agencies and professional organizations concerned with food facility operations.

Collects evidence to prepare testimony for use in legal actions involving the licensure and certification process.

Investigates complaints concerning sanitation to determine the relevancy of the complaints, reports any violations, and schedules follow-up review or other appropriate action.

Presents food service training to establishment operators and food handlers.

KNOWLEDGE, SKILLS, AND ABILITIES REQUIRED: (These are needed to perform the work assigned.)

Knowledge of: the laws and regulations of food inspection; the Nebraska Pure Food Act; the principles and techniques of interviewing; food industry.

Skill in: presenting information to individuals and large groups.

Ability to: interact with individuals to gain their confidence and to establish rapport; communicate with the public and businesses; interpret and apply policies, guidelines, rules, procedures and standards; compare data with established criteria to determine similarities and differences and identify conformance with standards; make decisions and take action on non-compliance problems; work independently with little supervision; prioritize work in an efficient manner; compile and interpret inspection data; prepare accurate and concise technical reports; operate field laboratory equipment and specialized sampling equipment; work in inclement temperatures and environments exposed to infectious diseases and toxic/hazardous substances.

MINIMUM QUALIFICATIONS: (Applicants will be screened for possession of these qualifications. Applicants who need accommodation in the selection process should request this in advance.)

Any experience or education related to food industry or food safety and the ability to pass a certified professional food safety credential examination approved by the department within 36 months. Time in role, training, and experience will prepare individuals to successfully become credentialed.

LEGAL REQUIREMENTS: (These qualifications are mandated by federal/state laws, statutes, and/or regulations.)

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Agriculture Food Sanitarian II

X62342

DISTINGUISHING CHARACTERISTICS: (A position is assigned to this class based on the scope and level of work performed as outlined below.)

Under limited supervision, provides advanced consultation services in all phases of sanitation relating to evaluation and operation of food facilities; performs related work as assigned. This is the final classification level of two in the Agriculture Food Sanitarian class series. Positions allocated to this class perform sanitation inspections and enforcement at a full performance, expert level. Incumbents provide guidance and mentorship to positions allocated to lower levels within the class series. Positions classified to the Agriculture Food Sanitarian I class perform routine sanitation inspections in standard settings.

EXAMPLES OF WORK: (A position may not be assigned all the duties listed, nor do the listed examples include all the duties that may be assigned.)

Conducts routine and advanced inspections for sanitation and compliance with the Nebraska Pure Food Act.

Conducts investigations of fire, accidents and natural disasters in which food products are involved.

Demonstrates competency to apply proper and uniform interpretations of the provisions of the Nebraska Food Code (or applicable code) as well as the proper use of the related inspection report form.

Inspects food processors and warehouses under FDA Warehouse contract requirements.

Performs, with acceptable competency, state food service sanitation and administrative evaluations, using the current procedures for the Evaluation of Retail Food Protection Programs.

Trains new Agriculture Food Sanitarian I's in inspection procedures.

Promotes uniformity in the application of the Nebraska Food Code.

Presents food training seminars for the general public.

Evaluates food facility sanitary environment for compliance with minimum standards for certification and licensure.

Develops and studies new procedures in food inspection.

Directs and/or participates in studies, surveys, and public food service experiments and research related reports and recommendations.

Collects, codes and ships food samples to the State Agriculture Laboratory.

Serves as a specialist in sanitation services related to food facilities.

Consults with persons operating or desiring to start food establishments.

Collects evidence to prepare testimony for use in legal actions involving the licensure and certification process.

Investigates complaints concerning sanitation to determine the relevancy of the complaints, reports any violations, and schedules follow-up review or other appropriate actions.

KNOWLEDGE, SKILLS, AND ABILITIES REQUIRED: (These are needed to perform the work assigned.)

Knowledge of: the laws and regulations of food inspection; the Nebraska Pure Food Act; the principles and techniques of interviewing; basic laboratory testing procedures.

Skill in: presenting information before large groups; training others to perform tasks.

Ability to: interact with individuals to gain their confidence and to establish rapport; communicate with the public and businesses; interpret and apply policies, guidelines, rules, procedures and standards; analyze findings of field sampling studies; compare data with established criteria to determine similarities and differences and identify conformance with standards; make decisions regarding law violations and take action on non-compliance problems; work independently with little supervision; prioritize work in an efficient manner; compile and interpret inspection data; prepare accurate and concise technical reports; operate field laboratory equipment and specialized sampling equipment; work in inclement temperatures and in environments exposed to infectious diseases and toxic/hazardous substances.

MINIMUM QUALIFICATIONS: (Applicants will be screened for possession of these qualifications. Applicants who need accommodation in the selection process should request this in advance.)

Some experience or education related to food industry or food related safety AND possess (and continue to maintain) a professional safety credential approved by the department.

LEGAL REQUIREMENTS: (These qualifications are mandated by federal/state laws, statutes, and/or regulations.)

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SPECIAL NOTES APPLICABLE TO ALL LEVELS:

State agencies are responsible to evaluate each of their positions to determine their individual overtime eligibility status as required by the Fair Labor Standards Act (FLSA).

Specific positions in this series may require an employee to possess a valid driver’s license or the ability to provide independent authorized transportation in order to perform work-related travel.

Regular overnight and/or day travel outside the city of residence may be required of incumbents in this job.

Established: 03/83, 09/10

Note: Classification-specification is subject to change. Please refer to the Nebraska State Personnel Job Specification website at <https://das.nebraska.gov/personnel/classcomp/jobspecs/jobspecs.html> to ensure this represents the most current copy of the description.

The following is a summary of changes made to this class specification.

Section	Change Description	Effective Date
MQs for both levels	Update Minimum Qualifications due to legislation changes	8/6/2024