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Consumer Safety Officer 09

GS-0696-09

NOTE: THE SENTENCE IN PART I DESCRIBING THE PURPOSE OF THE POSITION AND PARTS II AND III IN THEIR ENTIRETY ARE PERMANENT PARTS OF THE LIBRARY AND MAY NOT BE CHANGED OR EDITED IN ANY WAY.

I. INTRODUCTION

This position is located in

This position performs assignments in support of the NMFS fishery products/process quality certification program.

II. MAJOR DUTIES AND RESPONSIBILITIES

Inspects plants, products, and/or establishments of moderate complexity, or with uncooperative management; or entailing complicated processes or potential health hazards. Carries out sampling plans. Monitors operation and results of in-house quality control programs (IQA and/or HACCP). Develops proposals for corrective action where product, process, or sanitation problems are found. Provides OJT for lower-graded Inspectors and Officers.

III. FACTOR LEVELS

Factor 1 - Knowledge required FL 1-6, 950 pts.

Knowledge of Federal statutes, regulations, standards, and NMFS instructions and policies in order to inspect fish and seafood products and processes.

Knowledge of fish processing equipment, facilities, and techniques, and ability to understand a wide variety of plant and QC situations, product forms, processing methods, and types of establishments to conduct sanitation checks and assure compliance with grading standards.

Ability to interpret and apply provisions of contracts and specifications to assure adherence to standards and specifications.

Working knowledge of quality control, critical control points, and processing parameters to carry out fishery products sampling plans.

Factor 2 - Supervisory Controls FL 2-3, 275 pts.

Receives technical and administrative supervision from first-line supervisor. Works independently on familiar types of assignments. Refers unusual technical or industry management problems, or proposals which will be costly to clients. Is assessed for adherence to program policies and procedures as evidenced by records kept; for the ability to handle assignments in a cost-effective manner; and for the quality and comprehensiveness of OJT provided lower-graded employees.

Factor 3 - Guidelines FL 3-3, 275 pts.

Guidelines include Federal, state, and other-agency regulations, grading standards, specifications, NMFS instructions, and for some situations, prescribed sampling plans. Must interpret, adapt, and apply these guidelines to novel plant and product situations.

Factor 4 - Complexity FL 4-3, 150 pts.

Assignments entail numerous variables in plant or lot inspections, considerable variety of species and product forms, need to provide consultative services, and determination and proper use of appropriate sampling methodology. Employee must determine adequacy of procedures and processes, source(s) of existing and potential problems, and possible remedies.

Factor 5 - Scope and Effect FL 5-3, 150 pts.

Assignments entail inspection of a wide variety of plants, products, and establishments, entailing numerous types of processes, with wide latitude for recommendations to client management that may involve significant expenditures or changes to operations. Work affects the wholesomeness and safety of fish and seafood products and, ultimately, the well-being of consumers. Work also affects the economic well-being of plant/establishment owners.

Factor 6 - Personal Contacts FL 6-2, 25 pts.

Contacts are with plant and establishment owners and managers, with state and Federal officials, with lower-graded Officers and Inspectors, and at times, with the general public.

Factor 7 - Purpose of Contacts FL 7-2, 50 pts.

Contacts are to inform as to findings, notify of problems and suggest remedies, and to explain inspection procedures as requested.

Factor 8 - Physical Demands FL 8-2, 20 pts.

Must be able to spend a major portion of the workday standing; be able to lift cases weighing up to 60 pounds; be able to identify abnormalities (defects) in product characteristics by smell, sight, and touch.

Factor 9 - Work Environment FL 9-2, 20 pts.

Required to work in temperature extremes (e.g., cold storage facilities/warehouses and retort rooms of canneries), on slippery floors, and exposed to unusual smells and noise. May work unusual shifts and overtime; travel frequently and on short notice. Must be able and licensed to operate a passenger vehicle or light commercial van.

TOTAL = 1915 PTS.

This position is exempt from coverage under the Fair Labor Standards Act.

IV. UNIQUE POSITION REQUIREMENTS

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