

Food Safety Inspector

We have an ongoing need to recruit for irregularly scheduled, fixed-term contract staff. This is a continuous posting and will be posted on an ongoing basis, but could close at any time without notice. Please only complete [One Application](#) < <https://forms.office.com/r/2TK9aJycH0> > under this Job ID.

Are you looking for a career where you will help keep Ontario's food safe and ensure animal welfare through your knowledge of agriculture, food safety and regulatory compliance? Do you have knowledge of food production practices and food safety hazards? The Food Safety Inspection Delivery Branch, Ministry of Agriculture, Food and Rural Affairs, is seeking Inspectors to keep food safe and ensure animal welfare by conducting regulatory compliance verification and providing professional advice and assistance on food safety practices.

The Food Safety Inspection Delivery Branch ensures the safety of a variety of food Ontarians enjoy: meat and livestock products, milk and milk products, fish, fruits, vegetables, maple products and honey, by providing inspection services to their production, processing, marketing and distribution. We cooperate with colleague branches and agencies to establish food safety standards, and work with other ministries and agencies to provide a strong and seamless food inspection environment from farm to fork in Ontario. As a Food Safety Inspector, you will be an integral part of a team that plays an important role in the daily lives of Ontarians by keeping their food safe.

Our newly hired Food Safety Inspectors are provided comprehensive training, including 1:1 practical training with experienced inspectors. Training is on-going throughout your career, and development and growth is supported and encouraged!

Please Note:

- These positions require frequent travel in all weather conditions and the ability to conduct physically demanding fieldwork in all types of weather conditions.
- The positions are irregularly scheduled, working 0 to 36.25 hours per week, based on operational requirements. There is no minimum guaranteed number of hours per week, but it is not uncommon to average 20+ hours per week.
- Schedules are tentatively set in advance of the work week and management provides as much notice as possible; however, changes can occur on short notice based on operational requirements.

The Locations:

These positions exist all across Ontario. This posting will be used to fill future fixed-term irregular on-call vacancies across the province based on the program's operational needs.

OPS Commitment to Diversity, Inclusion, Accessibility, and Anti-Racism:

We are committed to build a workforce that reflects the communities we serve and to promote a diverse, anti-racist, inclusive, accessible, merit-based, respectful and equitable workplace.

We invite all interested individuals to apply and encourage applications from people with disabilities, Indigenous, Black, and racialized individuals, as well as people from a diversity of ethnic and cultural origins, sexual orientations, gender identities and expressions.

Visit the [OPS Anti-Racism Policy](#) < <https://www.ontario.ca/page/ontario-public-service-anti-racism-policy> > and the [OPS Diversity and Inclusion Blueprint](#) < <https://www.ontario.ca/page/ops-inclusion-diversity-blueprint> > pages to learn more about the OPS commitment to advance racial equity, accessibility, diversity, and inclusion in the public service.

We offer employment accommodation across the recruitment process and all aspects of employment consistent with the requirements of Ontario's [Human Rights Code](#) < <http://www.ohrc.on.ca/en/ontario-human-rights-code> >. Refer to the application instructions below if you require a disability-related accommodation.

What can I expect to do in this role?

In this role, you will help keep food and Ontarians safe by:

- inspecting agricultural and food products for harvest and processing to support food safety for Ontarians

- assessing recipes, formulations, production, processing, packaging, preservation and storage methods of food products
- evaluating practices, programs and records for process control systems
- identifying unacceptable food safety hazards or noncompliance with applicable regulatory requirements
- collecting a variety of samples from agricultural or food products and processing environments to test regularly for biological, physical or chemical food safety hazards
- preparing and maintaining reports for compliance verification activities
- providing technical assistance to premises operators and other related parties (e.g. industry organizations and associations, equipment suppliers)
- conducting field sampling and related reporting activities during emergency response, and participating in regular emergency preparedness exercises and training

After joining the Ministry of Agriculture, Food and Rural Affairs (OMAFRA) as a Food Safety Inspector, you will work towards obtaining one or more required food safety inspection certifications provided by the ministry. You may have the opportunity to explore further certifications based on commodities of interest.

If you are interested and demonstrate the qualifications outlined below, [CLICK HERE to submit an application < https://forms.office.com/r/2TK9aJych0 >](https://forms.office.com/r/2TK9aJych0),

Location: Any City, Anywhere in Ontario

How do I qualify?

Mandatory

- You must have a valid Ontario class "G" driver's licence and the ability to travel extensively
- You must be able to work in hot and cold working conditions

Technical knowledge:

- You have knowledge of food safety hazards and risks.
- You have knowledge of food production and processing practices, including raw materials, product formulations, food additives/ingredients, and quality control methods and practices.
- You can interpret and apply legislation, regulations and operational policies, protocols, guidelines, and procedures as they relate to food production.

Analytical and problem-solving skills:

You can:

- apply knowledge of principles and quality assurance systems such as Hazard Analysis Critical Control Points (HACCP).
- monitor work quality against current inspection and compliance standards and policies.
- assess inspection and audit corrective action plans.
- exercise judgement to recognize and understand the issues that arise during inspections.
- assess stakeholder concerns/issues regarding deficiencies, methods, techniques, critical control points and hazards.
- apply understanding of science-based risk assessment principles, develop contingency plans and identify control measures.

Training experience:

- You have knowledge of adult learning principles to help deliver training and coaching to new staff, monitoring progress and preparing written assessments.

Communication and interpersonal skills:

- You can develop and maintain effective working relationships with internal and external clients.
- You can mitigate disputes and confrontational situations when conflicts occur between clients' perceived interests and inspection requirements.
- You can provide information as it relates to outcomes, application of legislation/regulations and technical advice.

Computer and arithmetic skills:

- You have proficiency with computer software applications to locate, adapt, manipulate and store

data/information.

- You possess arithmetic skills to perform calculations in order to verify accuracy of records and compliance measures.

Salary Range: \$1,241.16 - \$1,561.45 Per Week

Additional information:

- 1 Temporary - Irregular On-Call, duration up to 6 months, Any City, Anywhere in Ontario

Note:

- Apply to the [Food Safety Inspector posting < https://forms.office.com/r/2TK9aJych0 >](https://forms.office.com/r/2TK9aJych0).
- The number of positions to be filled has not been identified at this time. This posting will be used to create a list of qualified candidates to fill upcoming short-term contract opportunities.
- This is not a competition under Article 6 of the OPSEU collective agreement and will only be used to fill short-term vacancies of less than 6 months in duration.

TO APPLY:

If you are interested and demonstrate the qualifications outlined above, [CLICK HERE to submit an application < https://forms.office.com/r/2TK9aJych0 >](https://forms.office.com/r/2TK9aJych0). This is a continuous posting based on operational need. This posting may be extended but could close at any time without notice. Please only submit your application ONCE under this Job ID.

If you require accommodation in order to participate in the recruitment process, please contact us at www.gojobs.gov.on.ca/ContactUs.aspx to provide your contact information. Recruitment Services staff will contact you within 48 hours. Only those applicants selected for an interview will be contacted.

The Ontario Public Service is an inclusive employer. Accommodation will be provided in accordance with Ontario's *Human Rights Code*.

www.ontario.ca/careers