
Meat Inspector Resume

Job Objective

Qualified and confident Meat Inspector seeking full or part-time position with well-established company.

Professional Experience:

Meat Inspector, October 2006 – Present
Vencobb, Westbury, NY

- Administered the quality of the meat and meat products.
- Inspected the meat and meat products to identify any diseases if present.
- Monitored the facility and removed any traces of meat that is not fit for human consumption.
- Conducted regular inspections of the livestock by collecting samples of their urine.
- Maintained regular quality checks and quality assurance on the meat products.
- Prepared and maintained records of all the inspection process carried.

Meat Inspector, August 2002 – September 2006
Bromark, Westbury, NY

- Inspected the livestock and meat processing unit on a regular basis.
 - Conducted regular inspections of the facility to check for its sanitation.
 - Ensured that all the livestock is raised and maintained in accordance to the Federal and State laws and regularly inspected the state facilities.
 - Evaluated the weight of the product sold to ensure that it in accordance to weight stated on the packet.
 - Coordinated with the owners of the meat processing plants to facilitate the compliance of regulations and laws.
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Summary of Qualifications:

- Remarkable experience with inspecting livestock, meat and meat processing operations
 - Outstanding knowledge of the Federal and State laws along with HACCP
 - Deep knowledge of the occupational safety and Food Safety regulations
 - Ability to inspect the livestock and their hygiene
 - Ability to recognize all kind of pests and diseases on the livestock
 - Ability to inspect and evaluate the meat obtained from the livestock
 - Good understanding of animal biology, pathology and anatomy
 - Skilled in handling the carcasses and various diseases
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Education:

Bachelor's Degree in Criminal Justice, Castleton State College, Castleton, VT

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