



## EVILLE & JONES

### **Meat Inspector - Cert IV, III and traineeships**

**Where:** Positions available in an export abattoir in Wagga Wagga.

**Roles:** Full time, part time and relief/casual work available.

**Position:** To support the efficient production of Australian meat through meat safety inspection and verification. Eville & Jones is one of the world's largest suppliers of meat inspectors and abattoir vets with a strong and respected reputation throughout Europe and South America.

#### **Role duties**

- perform on-line post-mortem inspection and roving verification roles in line with certificate IV and company training
- observe, oversee, evaluate, verify and document the performance of company production systems and process controls relating to food safety, wholesomeness and traceability
- develop and maintain effective and productive working relationships with quality assurance managers, company management and other personnel at the establishment.

#### **Required skills and experience**

- Hold and/or willing to train for a Certificate IV in Meat Processing (Meat Safety)
- Strong and experienced knife skills
- *Can do* attitude
- Valid driving license and own transport
- Computer skills (Microsoft Outlook, Excel & Word)
- Strong communication skills (verbal and written)
- Ability to work successfully in a team
- Experience in the meat processing industry
- Prior experience with meat processing quality management systems such as HACCP and approved arrangements favorable

#### **Career development**

- On going training and professional development
- Career development with in the meat and food industry.

Please send you resume and cover letter explaining why you are the right person to join our team through the Seek system.

If you have any questions please contact us via email [ausrecruit@eandj.co.uk](mailto:ausrecruit@eandj.co.uk)