



Vacant Role/s: Meat Inspector / AAO

About us:

Meat Inspectors P/L was Australia's First Federal Government Approved as an Independent Quality Inspection Company, today we are still privately owned with our head office in Brisbane. Our world class team, located all over Australia are working daily with our clients and Government to facilitate uninterrupted market access through independent expert meat inspection services.

Today our team is located export establishments, annually inspecting 2.3 million head of cattle, 5.9 million lamb and sheep meat, 780,000 goats, approximately 8,000 field Kangaroos, 57,200 farmed rabbits and deer from time to time. *A total of 9.536 million animals each year or approximately 33% of red meat animals slaughtered in Australia annually.*

Requirements of the role:

- Certificate 3 in Meat Processing (Meat Safety) or Certificate 4 in Meat Processing (Meat Safety) / or be eligible to enrol into a Cert 4 Training program.
- Have a drive to win and embrace change.
- Be able to work within a team or individual environment with reporting protocols.
- Always act in a professional, ethical manner in performing AAO functions.

Your duties and responsibilities as an AAO:

- Act in accordance with the AAO Deed of Obligation
- Perform all official duties as an AAO in accordance with all legislative requirements.
- Perform all work in accordance with all safe working procedure and practices.

What we can offer you:

- Ongoing Training and Development.
- Permanent role with a Competitive salary.
- Career advancement in Agriculture and Food manufacturing industry.
- A company that is run with family values.

Role Locations:

- 3 in Brisbane, QLD
- 1 Adelaide
- 2 Regional Victoria
- 1 Tamworth, NSW

If you have these attributes and are looking for a company that thrives on innovation, values and diversity apply today by emailing a resume to admin@meatinspectors.com.au

If you would like to discuss the roles and locations further please call the office on 07 3368 1786.