

VETERINARY PUBLIC HEALTH ASSISTANT I

Kind of Work

Technical work in the field of Veterinary.

Distinguishing Features of Work

An employee in this class performs inspection of meat, sea-foods, poultry and other food products at abattoirs, poultry processing plants, depots and other food processing plants and related establishments. Duties also involve the collection of blood, tissues and other specimens for laboratory analysis, visits to hatcheries and egg producing poultry farms, the care and management of laboratory animals and facilities; assisting in health education programs and epidemiological investigations. Work is performed following specific instructions from a technical superior and is reviewed while in progress or on completion for conformance with departmental policies and procedures.

Examples of Work

Conducts ante-mortem and post-mortem examination on animals and poultry at slaughter establishments for the presence of disease and to ensure soundness of meat for human consumption.

Ensures that premises where meat, meat products, poultry, poultry products, sea food and other food are processed, stored and or packaged meet sanitary requirements.

Ensures that meat and meat products; poultry and poultry products, sea food are transported under hygienic conditions and proper temperature control, the time of slaughter at slaughter establishments and ensures that specimens are properly, labelled and submitted for laboratory analysis.

Undertakes epidemiological surveys/investigations of suspected zoonotic diseases for the control and eradication of these diseases.

Liaises with personnel from other Ministries/Departments to assist in programmes for epidemiological surveillance, control and eradication of zoonotic diseases.

Participates in Health Education programmes especially in the areas of Food Protection and zoonotic diseases.

Cares for and manages laboratory animals and laboratory animals facilities.

Performs related work as may be required.

Required Knowledge, Skills and Abilities

Knowledge of the principles, techniques and practices of veterinary science and veterinary public health.

Knowledge of the techniques of inspection of meat, poultry and sea-foods and other foods (Egg Producing Farms).

Knowledge of the diseases transmissible to man from animals and insect vector.

Knowledge of the principles involved in epidemiology; zoonotic diseases and diseases prevention, control and eradication.

Knowledge of the basic principles of chemistry, bacteriology, food technology and bio-statistics.

Knowledge of Health Education in areas related to veterinary public health activities.

Knowledge of the laws, rules and regulations relating to animal health and veterinary public health.

Knowledge of the by-laws and regulations relating to the inspection of poultry, meat, sea-foods and other foods.

Ability to conduct physical ante-mortem and post-mortem examination on animals, poultry, fish and other foods for the identification of diseases and the soundness of carcasses for human consumption.

Ability to manage and care for laboratory animals and facilities.

Ability to express ideas clearly and concisely, orally and in writing.

Ability to establish and maintain effective working relationships with other employees and the public.

Minimum Experience and Training

Training as evidenced by a Diploma in Animal Health from a recognised school, supplemented by an approved course in Veterinary Public Health; or training as evidenced by a Diploma in Agriculture, supplemented by approved courses in Animal Health and Veterinary Public Health; or equivalent training.