



## Fact Sheet

# What is a Meat Inspector?

A Meat Inspector ensures the meat product is wholesome for people to eat. They play an important role by conducting post-mortem inspection on each animal carcass and its parts, to ensure compliance with government, industry standards and importing country requirements with respect to quality and health.

### What does a Meat Inspector do?

- A post-mortem is undertaken on every animal processed for human consumption – a Meat Inspector undertakes this important work by conducting the post-mortem inspection on each carcass and its parts, in an abattoir environment.
- This is done using a number of techniques, including visual observation, palpation (touching) and incisions.
- When undertaking this work, we make decisions about what can enter the food chain.
- Types of meat include beef, lamb, game, pig and boar.

### What do I have to do to become a Meat Inspector?

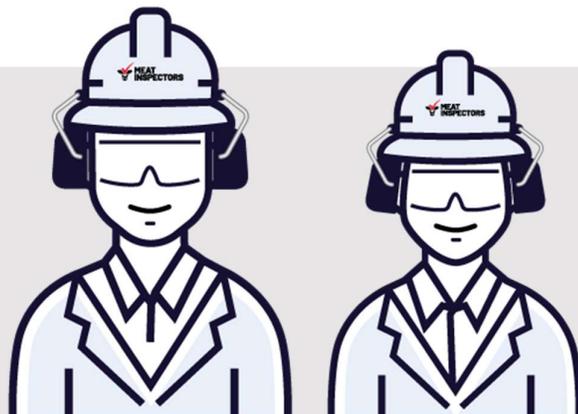
- Complete training package Certificate III in Meat Safety and practical training.
- While working as a Meat Inspector you are required to complete a Certificate IV in Meat Safety within 12 months.
- Willing to undertake a pre-employment medical, including a drug and alcohol test and police check with a clean record.

### Do I need any qualifications/experience to become a Meat Inspector?

- We run training programs with RTOs across the country to attain the qualification required to become a Meat Inspector (Certificate III Meat Safety).
- No previous experience is required however, knife skills, knowledge of anatomy and physiology and/or industry experience is extremely advantageous.

### Why would I want to become a Meat Inspector?

- Stable employment
- Career longevity
- Challenging
- Flexibility



## What does a normal day of a Meat Inspector look like?

- Average day is 8 hours long.
- Standing checking every carcass entering the food chain.



## Do I need to complete any study to become a Meat Inspector?

- Yes – Certificate III and Certificate IV Meat Safety.
- If you have previously completed a certificate in a related field, some of these units could be used as credit towards your Certificate III.

## How long does it take to complete the study/training and become a qualified Meat Inspector?

- The training is a competency based, so there is flexibility in the timeframe depending on the candidate.
- Prior skills and knowledge can reduce the timeframe.
- We have a varied models of training dependent on the skills of the individual.

## What do you get paid as a Meat Inspector?

- Our inspectors are paid above the award wage and are based on an AAO scorecard system which uses our Values system to evaluate our employees and decide on wages.
- Wages increases are based on performance individuals against our score card, formally measured each year.
- AAO trainees are paid a training wage until they are fully qualified, however we cover the costs of the qualification.

## Where can I work as a Meat Inspector?

- We have sites across 4 eastern states, in both metro and regional areas.
- Relocation opportunities available for the right candidate.

## Are there any career progression/other opportunities available as a Meat Inspector?

- Yes, 'Growth' is one of our core values, and we are always on the lookout for people to develop.
- There are a number of roles within Meat Inspectors which you could progress into including: Leading Hand, Senior Inspector, Area Manager, Regional Manager, and Training Coordinator.