Job Title: Sanitarian (Bilingual)

Grade: CS-9	Salary Range: $52,080 - $67,062

Job Summary:

This position is located in the DC Health (DCH), Health Regulation and Licensing Administration, Food Safety and Hygiene Inspection Services Division (FSHISD), Division of Food. The FSHISD is responsible for protecting the public health and safety and the environment of the residents and visitors in the District of Columbia through inspecting and protecting the food supply, inspecting other non-food health establishments, such as, spas, and investigating food borne illnesses.

Incumbent is responsible for inspecting and evaluating environmental health conditions throughout the food service industry through periodic inspections of food service establishments, such as, restaurants, grocery stores, delicatessens, food vendors, ice cream and diary plants, and open-air markets. Incumbent also inspects and evaluates environmental health conditions in non-food establishments, such as, beauty and barber shops, nail salons, public baths, spas, massage parlors, health clubs, bedding manufacturers, electrolysis salons, and swimming pools.

The position requires incumbent to investigate and inspect premises for adherence to District of Columbia laws and regulations of food safety and security and other environmental health conditions. Incumbent must independently evaluate conditions, using sound judgment and training, to determine abatement and enforcement actions in possibly very complex and difficult situations.

The primary purpose of the position is to inspect, investigate, abatement and enforcement activities of food and non-food health

Duties and Responsibilities:

Conducts daily route and work assignments to ensure timely completion as well as addressing appointments, consultations, and instructional meetings relative to promoting improvement within assigned area. Evaluates food establishment operations based on submitted and approved Hazard Analysis Critical Control Points (HACCP) plans in accordance with currently existing Food Code Regulations.

Reviews and approves variance requests and applications submitted from the public by verifying scientific research and information contained in variance application. Conducts educational and informational inspections or new facilities seeking vacancies or HACCP approvals. Develops protocols to assist business owners in constructing variance and HACCP applications.

Conducts traceback investigations and initiates consumer education of recently recalled and adulterated food products present in the food supply. Utilizes observational techniques and a variety of detection instruments and solutions, as well as specialized equipment in the conduct of inspections and investigations.

Prepares written reports explaining the violations found during inspections, along with recommendations and a deadline for abatement. Conducts re-inspection investigations of low to moderate risk facilities to ensure that the food establishments are in compliance with verbal or written instructions of abatement. In the event that the owner/manager fails to comply with requirements, the incumbent initiates enforcement actions in accordance with District laws and the area supervisor's assistance.

Meets with owners/managers to present and discuss meaning of findings and determines the plan of action for abating violations that

Qualifications and Education

Bachelor's Degree in public health or related field preferred.

Must possess one (1) year of specialized experience equivalent to at least the grade 7 level. Specialized experience is experience which is directly related to position which has equipped the individual with the knowledge, skill and abilities to successfully perform the duties of the position to include conducting studies and performing other analytical work related to the planning, development, organization, administration, evaluation, and delivery of public health programs; or similar work experience in the public health field.

Knowledge of fundamental theories, principles and techniques of biology, microbiology, mathematics, epidemiology, and chemistry in

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