

Code: 4538

Title: ENVIRONMENTAL HEALTH SPECIALIST II

SUMMARY: Leads other environmental staff and participates in the public health, consumer health and food safety field by leading investigations, inspections, education, and enforcement functions with emphasis on new or remodeled food establishments or food establishments with a change of ownership. This classification is differentiated from the Environmental Health Specialist I by its focus on leading other environmental staff, plan review and the inspection of new or remodeled food establishments or food establishments with a change of ownership.

DUTIES/RESPONSIBILITIES: (Work assignments may vary depending on the department's needs and will be communicated to the applicant or incumbent by the supervisor.)

Leads and participates in investigations, inspections and advises recreational, housing and food agencies and establishments, e.g., restaurants, food mobiles, adult and child protection services, home/day care centers, hotels, motels, massage studios, ice manufacturing plants, bed and breakfast facilities, schools, trailer parks, and warehouses, within assigned area of jurisdiction, on health related matters;

Conducts and documents initial, opening and final inspections of permitted and licensed food establishments, to include new, remodeled or change of ownership;

Leads the activities of and trains new and current environmental health employees;

Reviews plans and specifications of Mobile Food, Limited Food Manufacturing, and Catering Food Establishments as submitted by applicant for conformance with federal, state, and local public health/food safety laws;

Lead and investigates vector-related complaints and recommends appropriate treatment of infested areas;

Interprets, promotes, and enforces public health/food safety, federal, state laws and regulations and local ordinances;

Applies the intent of statutes, regulations, and ordinances as they pertain to food establishments and agencies, which require licensing;

Recommends permit suspension, permit revocation and other enforcement tactics for non-compliance to supervisor for consideration;

Provides consultation and technical guidance to owners, operators and employees on health/food safety related matters;

Responds to requests abatement of environmental health hazards on public and private property;

Leads and performs epidemiological investigation of food borne disease outbreaks;

Leads and performs the collection of samples from food, water and sewage for laboratory analysis and interprets results;

Leads the development of educational and training manuals and handouts utilized in classes/workshops, pool and food certifications and other on-site educational programs;

Facilitates classes/workshops to train staff, professional groups and the public in relevant practices, procedures and technologies;

Assists management in developing new programs and revising existing programs, to include risk control plans and active managerial control plans for operators;

Makes public presentations on environmental health matters;

Maintains manual and computer-based records;

Prepares, presents, and submits routine, recurring, and special reports.

KNOWLEDGE & SKILLS:

Knowledge of:

- principles and practices of investigation, inspection, and enforcement of health and sanitation related matters;
- federal, state, and local health codes, laws, rules, regulations, ordinances and standards;
- biological, bacteriological, and physical sciences applicable to environmental health investigation, inspection, education, and enforcement;
- procedures and techniques of collecting samples of products for laboratory analysis;
- developing and reviewing existing principles and practices of preparing and presenting educational materials and programs;
- effective communication techniques;
- principles and practices of public health;
- principles and practices of leadership.

Skill in:

- performing and documenting investigations and inspections for recreational, housing and food establishments;
- public contact, verbal and written communications;
- inspecting, educating, and enforcing environmental health rules, regulations and standards;
- applying, interpreting, and enforcing appropriate sanitation and health laws, rules, regulations, codes, and standards;
- recommending enforcement tactics for non-compliance;
- collecting samples of products for laboratory analysis and interpreting testing results;
- preparing educational and informational materials;
- reviewing constructions plans for compliance with laws, rules, regulations, codes and standards;
- leading employees in conducting investigations and inspections.

MINIMUM QUALIFICATIONS:

EITHER:

(1) A Bachelors of Science degree in biological, environmental science, microbiology, natural science*, as defined by the Arizona Sanitarians Council or other closely related field as determined by the appointing authority at the time of recruitment.

*ARS 36-136.01(I)(3) and Title 9, R9-16-401.9. The Sanitarian's Council has defined "natural science" as: anatomy, bacteriology, biochemistry, biology, botany, biophysics, biostatistics, cell physiology, chemical engineering, chemistry, ecology, embryology, endocrinology, entomology, environmental health, epidemiology, food bacteriology, dairy sciences, genetics, geophysics, geology, herpetology, histology, hydro-geology, hydrology, ichthyology, limnology, microbiology, molecular biology, ornithology, parasitology, pathology, pharmacy, physics, physiology, plant taxonomy, radiological health, sanitary engineering, sewage sanitation, soil science, toxicology, vector control, veterinary science, virology, or zoology, of the study of air pollution, community health, environmental diseases, hazardous waste, industrial hygiene, infectious diseases, occupational safety or public health.

OR:

(2) Two years of work experience as a registered Sanitarian in the State of Arizona.

OTHER REQUIREMENTS:

Licenses and Certificates: All positions require possession of a valid registration in the State of Arizona as a professional sanitarian at the time of appointment. Some positions may require an

Arizona Pest Control Operator certification at the time of appointment or prior to completion of initial/promotional probation. All positions require a valid Arizona Class D driver license at the time of application. Failure to obtain/maintain a current registration/certification/ licensure shall be grounds for termination.

Physical/Sensory Requirements: Physical and sensory abilities will be determined by position. All positions will be exposed to outdoor extreme climate conditions and indoor commercial environments that are sometimes extremely hot, cold, wet, and unsanitary, which require the proper wearing of individual safety and protective clothing and equipment.

This classification specification is intended to indicate the basic nature of positions allocated to the class and examples of typical duties that may be assigned. It does not imply that all positions within the class perform all of the duties listed, nor does it necessarily list all possible duties that may be assigned.

Pima County

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