



Job Ad

Organization:	Ministry of Agriculture, Food and Rural Affairs
Division:	Food Safety and Environment Division
Position Title:	REGIONAL VETERINARIAN
Job Term:	2 Regular Part Time
Location:	Thunder Bay, Verner
Compensation Group:	Association of Management, Administrative and Professional Crown Employees of Ontario
Salary:	\$70,472.00 - \$90,725.00 per annum
Posting Status:	Open Targeted
Job Code:	19PVT - Veterinary Science
Schedule:	6
Category:	Science and Engineering
Job ID:	33457

Bring your food animal experience, veterinary science expertise, and communication skills to this challenging role with the Ministry of Agriculture, Food and Rural Affairs where you will contribute to meat hygiene and animal welfare in Ontario!

In this position, you will:

- have regulatory and advisory responsibilities, providing expert veterinary advice and support to a variety of internal and external partners;
- support the provincial meat inspection system by providing veterinary and meat hygiene advice, regulatory approvals, plant audits, interpretation of standards and regulations and expert veterinary scientific support in the development and delivery of training for ministry staff, and, where appropriate, operators; and,
- maintain current knowledge level by regularly reviewing pertinent veterinary and meat hygiene literature as related to zoonotic disease and meat hygiene.

What we are looking for:

Mandatory requirements:

- You are licensed to practice Veterinary Medicine in Ontario granted by the College of Veterinarians of Ontario (CVO), or qualified to become licensed having passed all required components of the North American Veterinary Licensing Examination (NAVLE) and be able to become licensed by the CVO within four weeks.
- You are able to travel to areas across the Province not accessible by public transit.

Knowledge:

- You have demonstrated knowledge of livestock husbandry and welfare, food animal anatomy, physiology, pathology, and skill in ante and post-mortem diagnostics.
- You have the ability to recognize the suitability of animals, meat and meat products intended for food and associated risks.
- You have knowledge of meat hygiene, meat and meat products.
- You are able to understand and apply regulatory policies, procedures and standards.
- You understand process control and sanitation practices generally acquired through experience in the regulated food industry supported by knowledge of meat hygiene standards and legislation.

Other skills:

- You have demonstrated time management and organizational skills to plan, coordinate and deliver veterinary inspection and audit services, collect and analyze data, evaluate acceptable premises.
- You have excellent communication skills to deal effectively with ministry staff, plant operators and the public when making difficult decisions that affect economic interests, in resolving conflicts and corresponding in writing.
- You have a working knowledge of computer applications for internet/computer based research, word

processing, spreadsheets and email.

Posting Date: Wednesday, January 26, 2011

Closing Date: Wednesday, February 9, 2011 11:59 pm EST

How to apply:

1. You must apply online by visiting www.ontario.ca/careers. You must enter the job id number in the Job ID search field to locate the job ad.
2. You must show how you meet what we are looking for clearly, completely and concisely. We rely on the information you provide to us.
3. Read the **job specification** to make sure you understand this job.
4. OPS employees are required to quote their WIN EMPLOYEE ID number when applying.
5. If you need help applying, contact the Northern Recruitment Centre at 1-866-333-8491.

Remember: The deadline to apply is Wednesday, February 9, 2011 11:59 pm EST.
Late applications will not be accepted.

Note: We thank you for your interest; however, we will contact you only if we choose you for further screening or an interview.

**The Ontario Public Service is an equal opportunity employer.
We will accommodate your needs under the Ontario Human Rights Code.**