



The Mississippi Department of Marine Resources is recruiting for the job title described below. **ALL** applications for this position must be filled out online at the Mississippi State Personnel Board's website located at www.mspb.ms.gov under Apply Now. Please enter the job title as it appears below in the search box. Resumes are not a substitution for completing a job application.

Compliance Inspector Supervisor (Seafood Technology Bureau Director)

**Job Posting Closes on the MSPB Careers Website on
Monday, January 27, 2024, at 11:59 PM CST.**

Job Type

Full-Time

Job Number

9724-0450-20250113HR

Agency Minimum Salary

\$66,944.47

Agency Maximum Salary

\$70,326.34

About the Position

This position is responsible for managing the compliance program for inspecting seafood processors and dealers in the State of Mississippi, ensuring adherence to state and federal regulations that protect the quality and sanitation of seafood intended for human consumption. Key responsibilities include overseeing sanitation and compliance inspections of seafood processors and dealers, providing technical assistance to the seafood industry, offering guidance on regulatory requirements, and delivering training programs. As part of the responsibilities, the position includes managing the microbiology laboratory. This entails supervising laboratory operations, ensuring accurate and reliable testing, and maintaining strict adherence to safety, quality, and regulatory protocols.

What you'll need to be Successful

Knowledge of the Mississippi Seafood Industry and experience in an administrative, professional capacity in work related to the functional responsibility. Possess current special certification or be able to achieve certification required for the position. Good communication skills and effective supervision of staff and a variety of functions is essential to adequately perform in this position.

Preferred Qualifications

Bachelor's Degree in biological science or related science field. Minimum of 6 years relevant experience. Certification in Basic Seafood HACCP, Sanitation Control Procedures, and FDA 245.