

Town of Brookline Public Health & Human Services

Sr. Public Health Inspector

The Town of Brookline Public Health Department is accepting applications for a Sr. Public Health Inspector to perform Inspection and investigatory work pertaining to the enforcement of applicable health and safety codes, protection of the environment and control of disease; other related work, as required.

Qualifications:

Bachelor's Degree in public or environmental health science, or a related field; two years of related experience in public health or environmental health; or an equivalent combination of education and experience.

Additional Requirements

- Eligibility to become a registered a Sanitarian in Massachusetts
- Valid Massachusetts Driver's License, Class D
- Certified Food Safety Manager
- Certified Food Safety Professional (desired)
- Certified Soil Evaluator
- Septic System Inspector
- Licensed Special Use Pesticide Applicator
- Licensed Lead Determination Inspector
- Certified Pool Operator

Salary range: \$38.39 - \$40.32/hourly, with generous benefits. Please apply with resume and cover letter on our website: https://www.brooklinema.gov/1415/Work-With-Us.

Position open until filled.

SENIOR PUBLIC HEALTH INSPECTOR

Grade GN-10

PRIMARY PURPOSE

Inspection and investigatory work pertaining to the enforcement of applicable health and safety codes, protection of the environment and control of disease; other related work, as required.

ESSENTIAL DUTIES AND RESPONSIBILITIES

The essential functions or duties listed below are illustrations of the various types of work performed. The omission of specific statements of duties does not exclude them from the position if the work is similar, related, or a logical assignment to the position.

- Enforce federal, state and local laws and regulations pertaining to public health and safety; investigate food-borne illness outbreaks; inspect, license and regulate food service establishments, day care centers, nursing homes, elderly food programs, retail food stores and special events; educate food handlers on prevention of food-borne illness; review plans for the construction of new food establishments.
- Investigate and respond to complaints relating to unsanitary, dangerous and/or unsafe living conditions and environments, including fire and building safety, asbestos removal, lead paint inspections and removal, rodent and insect control, drinking water and septic systems; respond to general complaints, including nuisances, odors, rabies control, air quality, solid waste, hazardous waste, etc.
- Conduct plan reviews, inspect swimming pools, children's camps, massage and body art establishments, and tanning salons; oversee demolition projects, tobacco control, snow removal, mosquito control and West Nile Virus control.
- Organize interdepartmental inspections of lodging houses with the Building Department, Fire Department and Police Department.
- Initiate court complaints and prosecute cases of non-compliance using administrative and/or judicial procedures.
- Perform similar or related work as required, or as situation dictates.

SUPERVISION

Works under the direction of the Chief of Environmental Health Services and the Sanitarian in the Chief's absence and in accordance with the applicable provisions of the Massachusetts General Laws, regulations and appropriate professional standards; the supervisor provides work assignments and assistance, as required; unusual problems or situations are discussed with the supervisor.

WORK ENVIRONMENT

Administrative work is performed in office conditions; inspection work is conducted in the field with exposure to unsanitary conditions, possible sources of disease or unhealthy environmental conditions and hazardous conditions associated with construction sites; exposure to hazardous conditions associated with asbestos, lead, infectious waste, biohazards and hazardous materials; the employee follows safety practices and uses safety equipment, as required.

The employee operates standard office equipment, hand tools, environmental testing and sampling equipment and an automobile. The employee has contact with the general public, other town inspection personnel and departments, and state regulatory agencies. Errors could result in personal injury, injury to others, or delay or loss of service.

RECOMMENDED MINIMUM QUALIFICATIONS

EDUCATION AND EXPERIENCE

Bachelor's Degree in public or environmental health science, or a related field; two years of related experience in public health or environmental health; or an equivalent combination of education and experience.

ADDITIONAL REQUIREMENTS

Eligibility to become a registered a Sanitarian in Massachusetts

Valid Massachusetts Driver's License, Class D

Certified Food Safety Manager

Certified Food Safety Professional (desired)

Certified Soil Evaluator

Septic System Inspector

Licensed Special Use Pesticide Applicator

Licensed Lead Determination Inspector

Certified Pool Operator

KNOWLEDGE, ABILITY AND SKILL

Knowledge of the laws, rules and regulations pertaining to public health, sanitation and environmental health, and current inspection techniques.

Ability to enforce codes fairly and impartially, stay informed of code changes, assess the seriousness of public or environmental health problems, interact effectively with the general public, and maintain complete and accurate inspection records. Communication and public relations skills.

PHYSICAL REQUIREMENTS

Minimal physical effort is required when performing office work; moderate physical effort is required to perform field work. The employee is frequently required to stand, walk, sit, speak and hear, reach with hands and arms, use hands to operate equipment, stoop, bend and carry equipment; may be required to lift up to 30 pounds. Physical agility is required to access all areas of inspection sites. Vision requirements include the ability to read technical documents and plans, use a computer and operate a motor vehicle.

This job description does not constitute an employment agreement between the employer and employee, and is subject to change by the employer, as the needs of the employer and requirements of the job change.