

# PRODUCE INSPECTOR

A produce inspector is responsible for physically inspecting fresh produce during the growth and harvest process. Produce inspectors will also grade the product in accordance to the USDA guidelines.



## WHAT RESPONSIBILITIES WILL I HAVE?

- Inspect produce in the field and as it arrives to its destination
- Using USDA and customer specification, grade product for quality, condition, weights, and size
- Determine the condition of the produce
- Make suggestions on the shelf life of the produce and suggest when it should be used or sold by depending upon the intention on the use of the product
- Make recommendations on the use for different varieties
- Ensure produce is kept at proper temperature
- Understand the use of the tools needed for quality inspections to include sizers, scales, calipers, and other measuring devices
- Collaborate with USDA Produce Inspectors for needed quality federal inspections to ensure resolution of issue(s)

## WHAT EDUCATION & TRAINING IS REQUIRED?

Bachelor's degree in agriculture business, marketing, supply chain management, horticulture, or related field

## THE FOLLOWING HIGH SCHOOL COURSES ARE RECOMMENDED...

Agricultural education, mathematics, statistics, business courses, Spanish

## TYPICAL EMPLOYERS

Federal and state governments, produce supply companies, restaurants

## FUTURE JOB MARKET/OUTLOOK



## SUGGESTED PROFESSIONAL ORGANIZATIONS & ASSOCIATIONS

- Produce Marketing Association
- United Fresh Produce Association
- National Restaurant Association

## AVERAGE ANNUAL FULL-TIME SALARY

\$31,000