

**Roberto Paul Cisneros Murillo**  
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**Work Experience:****Food Inspector****USDA (This is a federal job)**

Norwalk, WI  
Norwalk, WI

**5/2022 - Present**

**Salary:** \$40,082.00 USD Per Year

**Hours per week:** 40

**Series:** 1863 Food Inspection

**Pay Plan:** GS - General Schedule (Ch. 51, 5 U.S.C.).

**Grade:** 7

**Duties, Accomplishments and Related Skills:**

As an online food inspector, I have experience inspecting chicken in New Line Speed (NELS) at 35 birds per minute. I inspect each carcass to identifying carcasses with airsacculitis, inflammatory process, fecal, ingesta and yolk. During inspection I communicate with the establishment helper the dispositions for each carcass and verify commands are followed. When necessary, I retain carcasses for further disposition by having them removed from the line with a USDA retain ring.

I've had the privilege to observe the collection of pathology samples and reviewed pathology reports.

I have the knowledge of Poultry Zero Tolerance task and knowledge of the Critical Control Point (CCP) in the Evisceration HACCP Plan at the poultry establishment I cover in. I have shadowed in a poultry processing establishment conducting Review and Observation of Sanitation Standard Operating Procedures (SSOP).

As an online food inspector in red meat establishments, I have inspected at the heads, viscera and final rail inspection stands identifying the following: lymphoma, carcinoma, endocarditis, septic, and icterus resulting in railing them out for Veterinary disposition. I have railed out multiple bovine carcasses for TB testing. I have observed the PHV conducting Kidney Incubation Swabs (KIS Tests) for bovine suspected of residues. I notify offline inspection if I notice SSOP or SPS concerns.

Currently I'm Relief Food Inspector I'm dependable, flexible and open to adapting when needed. I volunteer regularly to help with overtime due to staffing shortages, numerous coworkers of mine frequently ask me to cover their overtime also.

**Supervisor:** Dr. Lash (6087901378)

**Okay to contact this Supervisor:** Yes

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**Parts Counter****Orielly Auto Parts**

Sparta, WI  
Fort Mccoy, WI

**3/2021 - 5/2022**

**Hours per week:** 40

**Duties, Accomplishments and Related Skills:**

Managed the parts counter assisting customers with finding parts and problem solving.

Conducted sales of parts.

Maintained cleanliness of the store by sweeping, mopping and disinfecting surfaces.

**Supervisor:** Rene (6082692441)

**Okay to contact this Supervisor:** Yes

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### **Lead**

#### **JBS**

1700 MN-60

Worthington, MN

**3/2019 - 3/2021**

**Hours per week:** 63

#### **Duties, Accomplishments and Related Skills:**

Humane Handling Certified- Presented swine for USDA antemortem inspection.

Worked with Quality Control to ensure compliance.

Cross trained in all departments in swine slaughter.

Followed company Good Manufacturing Processes (GMP's), SSOP's and SPS.

Ensured all team members wore proper Personal Protective Equipment.

**Supervisor:** Jose Mariscal (5073722121)

**Okay to contact this Supervisor:** Yes

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### **Food Inspector**

#### **USDA (This is a federal job)**

Marshalltown, IA

Marshalltown, IA

**1/2017 - 1/2018**

**Hours per week:** 63

**Series:** 1863 Food Inspection

**Pay Plan:** GS - General Schedule (Ch. 51, 5 U.S.C.).

**Grade:** 5

#### **Duties, Accomplishments and Related Skills:**

Heads – I incised the lymph nodes in the head inspecting for disease, railing out when needed.

Viscera – Inspected the viscera observing and palpating for disease. Observed the carcass for contaminates notifying employees to trim off contaminates when found. Railing out when needed.

Final Rail Inspection – Checked for pathology, abnormalities, contaminates, and fecal. Viewed and palpated carcasses verifying only wholesome product is passed for chilling and fabrication.

Job Shadow – I have shadowed a few times and have learned from more advanced inspectors; I appreciated the time invested and it was great experience for me to learn more.

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### **Laborer**

#### **Quality Pork Process**

Austin, MN

Austin, MN

**11/2014 - 4/2015**

**Hours per week:** 60

**Duties, Accomplishments and Related Skills:**

**Certified Animal Handling** – My duty was driving pigs into the pens by groups of 11. I was certified by the plant by testing and answering quiz questions that required a passing score. I was responsible for following humane handling regulatory compliance, which was video monitored by USDA.

**Certified Lead Assistant** – I assisted the supervisor with giving breaks, moving hogs into pens, ensured water temperatures were at the adequate temperatures for maintaining swine comfort (to prevent heat discomfort), also sharpening knives, assisting at the shackling table and other areas that the supervisor wanted me to cover.

**Electric Stunning Certified** – My duties included electrical stunning of the pigs which requires proper placement, correct current of electricity and timed application. My duties were monitored both by plant personnel and USDA daily.

**Shackling Pigs Certified** – My duties included hanging the pigs by one leg after being properly stunned and bled before going into processing. I was certified for this process by the plant and the training required the ability to identify conscious activity of animals if necessary. This process was monitored by plant and USDA employees daily.

**Sticking (Bleed Pigs) Certified** – My duties included operating and maintaining a sharp knife to apply to the animals for a proper cut to sever arteries for proper bleeding resulting in a humane death. I was certified by the plant and required to read literature and a passing score on procedure. This procedure was monitored daily by plant and USDA employees.

**Pen Wash Pigs Certified** – My duties included wetting hogs before killing process to reduce pathogens and to help electrical shock stunning process. This required proper water pressures and target areas to avoid in-humane handling.

**Sanitized Equipment - Boots, Knives, Apron, Protective Head Gear, Node hooks** - My duties were required by the plant to read and understand the plants SSOP practices, HACCP procedures. To keep my equipment, clean to a low or undetectable level of pathogen that was monitored by the quality control testing equipment. The sanitizing of equipment daily or when needed during operations, and the proper applications of liquid sanitizers or 180-degree water sanitizers was monitored by both plant and USDA employees. Responsible for storing the clean equipment.

**Education:**

**Brookwood High School** Ontario, WI United States  
High school diploma or equivalent 5 / 2014

**Language Skills:**

Language	Spoken	Written	Read
Spanish	Advanced	Advanced	Advanced
English	Advanced	Intermediate	Advanced

**References:**

Name	Employer Title	Phone	Email
James Farr (*)	USDA	CSI 6088237445	James.farr@usda.gov
Ashley Lorentz (*)	USDA	SCSI 3204913112	ashley.lorentz@usda.gov

(\*) Indicates professional reference

