**Oakey Beef Exports Pty. Ltd.**
ABN 57 009 677 598

Oakey Connection Road
PO Box 156
Oakey, QLD 4401 AUSTRALIA
Telephone: 07 4692 0000 Fax: 07 4692 0095

# Pest and Vermin Control Officer

*Full time. Preferred working days Monday to Friday.*

*Forklift Licence preferred (or willingness to obtain) but not required.*

# POSITION DESCRIPTION

| | |
|---|---|
| **DIVISION / FACILITY** | Oakey Beef Exports |
| **KEY RELATIONSHIPS (INTERNAL)** | • Site Supervisors and Department Managers<br>• Quality Assurance (QA) team<br>• Production and Maintenance teams<br>• Employees across the site |
| **REPORTING RELATIONSHIPS** | Reports to:<br>• Senior Supervisor, Rendering and Outside areas |
| **LOCATION** | Oakey Connection Road, Oakey QLD 4401 |
| **PAY RATE** | Vermin Control (Level 7) $29.26 per hour |
| **DATE LAST REVIEWED** | September 2026 |

## ORGANISATION MISSION

To deliver the joy of eating to millions across the globe. Our company is a place where employees can feel truly happy and fulfilled.

## ROLE SUMMARY

The Pest and Vermin Control Officer monitors and maintains rodent and insect control measures across the site. This includes checking and recording bait stations, maintaining fly bait points, applying approved chemicals, and checking bug zappers, to support site food safety and pest management requirements.

## ROLE RESPONSIBILITIES

**Key Result Areas**

**Core Responsibilities**

- Check internal rodent bait stations daily and record any activity found.
- Keep bait stations correctly numbered, labelled, secured, and up to date.
- Set up extra bait stations in areas with recorded activity and remove them once activity stops.
- Check, top up, and clean external fly bait stations weekly, and record activity.
- Apply approved chemicals and insecticides in line with site procedures and the required schedule.
- Check and record bug zapper trays weekly.
- Report activity found in indicator stations or production areas to your supervisor and Quality Assurance Officer immediately.
- Inspect for and safely dispose of damaged, mouldy, or contaminated bait, product, or packaging.

**Quality and Safety**

- Follow correct chemical handling and personal protective equipment (PPE) requirements at all times, including consulting safety data sheets (SDS) before use.
- Keep your work area, walkways, and emergency exits clear and tidy.
- Report equipment faults or hazards to your supervisor immediately.
- Follow workplace health and safety procedures and site policies.
- Complete required training and pass competency assessments for this role.

**Must Haves**

- Ability to follow clear, step-by-step instructions and structured daily/weekly checking schedules.
- Attention to detail and accurate record-keeping.
- Ability to safely handle and apply chemicals in line with safety data sheets (SDS) and site procedures.
- Physical ability to complete manual handling and outdoor tasks across the site.
- Ability to work safely around machinery, vehicles, and other personnel.
- Meet mandatory workplace health requirements, including Q Fever vaccination and medical screening.

**Nice to Haves**

- Experience in pest control, chemical handling, or a similar role.
- Understanding of food safety practices (e.g. HACCP - Hazard Analysis and Critical Control Points).
- Comfortable working outdoors and in a range of weather conditions.
- Forklift licence (or willingness to obtain one)
- As public transport options to the Oakey Beef site are limited, access to a reliable vehicle and a current driver's licence is preferred.

ENHANCING THE FOOD PRODUCTION WORKFORCE
With Neuroinclusion

This role is supported through AMPC's *Enhancing the Food Production Workforce with Neuroinclusion Pilot*, which is creating employment pathways for autistic job seekers within the red meat processing industry.