Human Resources
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Health Protection Scientist Lead

JOB CODE	JOB FAMILY	PROFILE
JCP434	**Planning, Development & Protection**	**Health Protection Scientist Lead**
PAY TYPE	**PAY RANGE**	**REVISION DATE**
Salary	**$69,451.00 - $109,720.00**	**August 28, 2026**

The Health Protection Scientist Lead supports the protection of public environmental health from diseases related to food, water, and environmental factors. Serves as a technical resource within the Health Protection section, contributing expertise in compliance inspections, environmental investigations, code interpretation, outreach and education, interdepartmental and interagency collaboration, and regulatory actions.

Job Description

DUTIES AND RESPONSIBILITIES

- Leads the application of laws and regulations governing on-site inspections and investigations of private, public, and commercial facilities; reviews compliance permits following pre-permit inspections.
- Conducts and coordinates detailed inspections and investigations of environmental and/or public health infractions at commercial food operations and public aquatic facilities, serving as a technical resource for inspection staff.
- Provides guidance on investigations of routine environmental health complaints; recommends corrective actions and supports the issuance of notices of violation to protect public health.
- Tracks compliance activities, determines when reinvestigations are warranted, and ensures appropriate follow-up occurs in line with established protocols.
- Collects and analyzes field samples and data, ensuring accuracy, quality control, and appropriate application of laboratory results and trend analysis.

- Reviews and presents analytical findings and reports to clients, outside agencies, forums, the general public, and county departments, representing the program as a subject matter expert.
- Serves as a field training officer by mentoring inspectors, standardizing food safety inspection practices, and providing technical training on environmental health studies and programs.
- Prepares and coordinates cases scheduled for court hearings.
- Coordinates commercial building permits for food establishments and public aquatic facilities, ensuring regulatory requirements are met and review is completed.
- Interprets environmental health ordinances, rules, and procedures, acting as a point of contact for public inquiries and providing guidance on complex regulatory questions.
- Contributes to the development, implementation, and evaluation of public health education programs, and mentor staff in outreach methods that prevent public health risks.
- Collaborates with private and governmental agencies to strengthen environmental health practices, support public health and safety initiatives, and assists with grant and resource development efforts.
- Participates in project management activities for Health Protection initiatives as assigned by the Health Protection Manager.
- Develops and maintains food program standards in compliance with FDA's retail food program standards and manufactured standards.
- Handles sensitive and/or confidential records, plans, documents, or decisions that require maintaining confidentiality of sensitive information.
- *The above information is intended to outline the general nature and scope of the duties required for this position. It is not an exhaustive list and may vary depending on specific job assignments and responsibilities.

MINIMUM QUALIFICATIONS

- Bachelor's degree, from an accredited institution, in a physical, natural or environmental health or relevant science field.
- Eight (8) years of related experience in environmental health, code enforcement, food protection and/or inspection.

*Any equivalent combination of related education and/or experience may be considered for the above requirements.

SUPPLEMENTAL INFORMATION

PREFERENCES

- Master's degree in Environmental Health or related field preferred.
- Bilingual in various languages.

SCREENING AND COMPLIANCE

The offer of this Bernalillo County position requires compliance with the following:

- Successful completion of a post-offer employment medical examination and background investigation.
- Adherence to all County safety guidelines.
- Complete all FEMA training(s) assigned to this position.
- Possession of a valid New Mexico driver's license by the date of hire and maintenance of a valid license while employed in this position.
- Complete required supervisor training, if applicable.
- Must possess HACCP certification.
- Must possess a Food Protection Manager Certification or equivalent.
- Must possess an advanced certification from National Swimming Pool Foundation as a certified pool operator or equivalent.
- Must possess valid certificate as a Registered Sanitarian (RS) or Certified Professional of Food Safety (CPFS) for the National Environmental Health Association (NEHA) at the time of hire or within nine (9) months from date of hire.
- Must possess Preventive Controls Qualified Individual (PCQI) and Better Process Control School certification at time or hire or nine (9) months from date of hire.

WORKING CONDITIONS

- Major duties are performed 50% indoors and 50% outdoors and the employee will be exposed to extremes of heat, cold and humidity.
- Indoor duties may be conducted on both even and uneven surfaces and may involve climbing stairs, ramps, catwalks, entering enclosed spaces such as freezers and encountering wet, grease or dust covered surfaces.
- Outdoor duties may be performed on either hard or soft surfaces in all weather and terrain conditions.
- Performs duties alone or as a member of a team or group.
- Work hazards or potential hazards include exposure to chemicals, animals, biohazards, industrial and domestic waste, radiation, burns, lacerations, contusions, falls, intermittent noise, intermittent vibration, driving a vehicle, fumes, odors, dust, mists, gases, poor ventilation and polluted water.
- Subject to varying and unpredictable situations; conditions that may affect the skin or respiratory system, variation in temperature from hot to cold.

EQUIPMENT, TOOLS, AND MATERIALS

- Computers, environmental monitoring equipment, laboratory equipment, telephone, two-way radio, fax, photocopier, metal probes, shovels, wrenches, ladders, paper forms, chemicals and Material Safety Data

Sheets.

- County vehicles are used by employee in traveling from site-to-site throughout the county.
- Safety equipment may include hard hat, rubber boots, gloves, facemask and first aid kit.

Additional Description

This job profile is classified as safety-sensitive. Employees with safety-sensitive job profiles are subject to pre-employment, reasonable suspicion, post-accident, return-to-duty, and random drug & alcohol testing in accordance with the organization’s Drug and Alcohol Testing Policy.

Duties that require a Commercial Driver’s License (CDL), firearm(s) use, or are otherwise regulated under the Federal Aviation Administration (FAA), Federal Motor Carrier Safety Administration (FMCSA), or the Omnibus Transportation Employee Testing Act, are subject to all applicable federal drug and alcohol testing requirements. Employees in these federally regulated positions must comply with all DOT testing procedures, including enrollment in a DOT-compliant random testing pool.