

**Joe Martinez**

Inspector Specialist II  
Wyoming Department of Agriculture  
Thermopolis, Wyoming

**Biography:** Joe works for the Wyoming Department of Agriculture Division of Consumer Health Services as an Inspector Specialist II. He works out of Thermopolis and has been with the department since October 2004. As an Inspector Specialist, he provides inspection services for Restaurants, Grocery Stores, Convenient Stores, Day Cares, Meat Plants, Swimming Pools and Spas.



**Todd Denny**

Consumer Health Inspector  
Wyoming Department of Agriculture  
Thermopolis, Wyoming

**Biography:** Todd joined the Active Army in 1997 as an Army Veterinary Inspector. He served six years working in food safety and quality insurance for the United States Military. His first duty station was on Roosevelt Roads Naval Air Station in Puerto Rico. He was then stationed at a 'Meals Ready to Eat' plant doing Quality Insurance and Compliance on Food Rations for the United States Military. Todd left active duty in 2003 and joined the McAllen Health Department in Texas. His duties there were restaurant, child care facility, and foster home inspections. Todd also conducted food handler training for all food handlers within the city of McAllen. They conducted vector control and infestation control for the city as well. He joined the Wyoming Department of Agriculture in 2007. His duties include: restaurant, child care, state meat plant, custom meat plant, and pool/spa inspections. They also conduct food safety training for managers and food handlers in the state of Wyoming.

**Wyoming Youth in**



**S. T. E. M.**

Science \* Technology \* Engineering \* Math

**Workshop:** *Consumer Health Service Slaughter Inspection.* We will be covering information on how STEM is part of what we do; science and math are both integral parts of our work. We utilize technology to perform our job duties and we use engineering to ensure compliance with building codes.

Inspection of animals produced for meat is critical to ensure only healthy animals make it into the market for consumption. Science is utilized to know the parts of the animal and what to look for. You will have the opportunity to take part in a hands-on experience of inspecting lungs, heart, liver and possibly a head of either beef, sheep, goats, or swine.