Meat Cutter/Processor

Work is performed with oversite of a Master Meat Cutter Processor

Work is performed in a refrigerated Cold/ Freezing environment.

Must be able to lift heavy objects 50 to100 pounds IE carcass parts and equipment.

Accomplish or determine pre-operational sanitation inspection has been completed before work begins. Inspect all carcasses to be processed that day for any defects!

Establish through records that carcasses have been properly treated for bacteria with antimicrobial before cutting.

Complete and follow records to maintain producer identity and meet company

controls.

Must be able to sharpen and maintain a knife as needed

Break sides of beef to quarters and pork to sides too low rails.

Saw, split, or cut carcasses into smaller portions to facilitate handling.

Remove bones and cut meat into standard cuts in preparation for marketing.

Follow cutting instruction with accuracy to meet customer requirements.

When needed assist wrapping, packing and loading customers products.

Grind meat trimmings used to prepare burger, sausages, and other meat products.

Prepare meat products for sale or consumption as instructed.

Work is performed in a team setting with all individuals maintaining a positive friendly work environment.