Meat Processor / Butcher

Work if performed with oversite of leading Meat Cutter/Processor Butcher.

Duties are performed in often hot humid environment with strong orders.

First and foremost, treat all animals with a quiet calm voice.

All animals are to be moved in a humane manner.

Make sure all animals have access to water upon entering the pens and throughout the day.

Unload producer animals making sure to identify the owners and mark the animals as such.

Slaughter animals in accordance with law, and regulations and determine that carcasses meet specified government standard.

Move animals to the kill chute in a humane manner.

Stun animals prior to slaughtering and make sure animal is insensitive to pain before hoisting.

Shackle hind legs of animals to raise them for slaughtering or skinning.

Sever jugular veins to drain blood and facilitate slaughtering.

Skin sections of animals or whole animals including head.

Cut open, eviscerate, and trim carcasses of slaughtered animals of any visible contamination.

Present heads and carcasses free of any and all contamination to USDA Food Safety Officer for inspection.

Cut, trim, skin, sort, and wash viscera of slaughtered animals to separate edible portions from inedible offal.

Weigh, wash and apply a tag for weight and producer’s name prior to entering cooler.

Make sure all waste materials are denatured and remove to rendering room.

Assist in hide salting and shipping to Rendering company.

Other duties as assigned.