Job Description

Name: Position:	Name Here Meat Trimmer

About Us:

Callahan Meats is a USDA Certified beef and pork processing plant located in Barnesville, MN. We are committed to providing high-quality meat products to our customers. We prioritize animal welfare, food safety, and employee well-being in all aspects of our operations.

Overview:

We are seeking a skilled Meat Trimmer to join our team. As a meat trimmer, you will play a vital role in our meat processing operations. You will be responsible for preparing and cutting meat portions off the bone according to customer specifications and company standards. Your attention to detail and knowledge of different cuts of meat will ensure that our customers receive high-quality products. You will also work closely with our team to maintain cleanliness and sanitation in the working area and adhere to all safety and sanitation protocols. If this sounds like a position that would interest and challenge you, we'd love to hear from you.

Duties and Responsibilities:

- Accurately cut and trim as specified by information provided by cut sheets
- Provide communication to the manager of any discrepancies between cut sheets and normal customer purchases
- Pull raw materials and pre-cut inventory according to code dates and report any short shelf-life items to the supervisor
- Properly label all products to conform to all legal and safety regulations
- Properly and accurately record all necessary data
- Accurately count product inventory levels and maintain levels set forth by management
- Ensure that all product specifications are being met according to guidelines
- Maintain work areas in compliance with USDA guidelines
- Assemble and tear down any equipment in the work area as required
- Properly and thoroughly sanitize all equipment as well as the processing area to Callahan Meats standards and USDA requirements as instructed by management
- To follow the company's safety, sanitation, and health plan and its objectives. Assist the company in achieving these goals by participating in the safe work practices

Skills and Knowledge:

- Ability to adjust to sudden changes in customer demands or operational goals
- Good team player
- Results-oriented
- Customer-service oriented
- Detail-oriented

Physical Demands and Working Environment:

- Physical strength to lift and maneuver 50-75 pounds
- Standing, stooping and climbing are regular activities for this employee
- The employee must have the ability to negotiate throughout the production and warehouse areas unassisted without disrupting regular production and warehousing activities.
- This position requires the employee to be in refrigerated processing and warehouse areas. These areas are cold and wet and exposure to moving machinery are a regular occurrence

Benefits

- Medical Insurance
- Dental Insurance
- Vision Insurance
- Paid Holidays
- Paid Vacation
- Paid Sick Time