

# Job Posting

**Position:** Butcher  
**Company:** Callahan Meats, Inc.  
**Location:** Barnesville, MN  
**Job Types:** Full Time  
**Pay Range:** \$20.00 - \$25.00 per hour, DOE



## About Us:

Callahan Meats is transitioning to 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 and experienced Butcher to join our team. As a beef and hog butcher, you will play a crucial role in our meat processing operations. The Butcher will be responsible for the humane and efficient slaughter of animals, and will work closely with our team ensuring that all processes comply with USDA regulatory standards and company policies. If this sounds like a position that would interest and challenge you, we'd love to hear from you.

## Duties and Responsibilities:

- Perform humane and efficient animal slaughter according to USDA guidelines and company protocols.
- Ensure the safety and well-being of animals throughout the slaughtering process.
- Operate and maintain slaughtering equipment, ensuring proper functionality and safety.
- Inspect animals prior to slaughter for signs of disease or injury, reporting any issues to management.
- Maintain cleanliness and sanitation standards in the slaughtering area, including proper disposal of waste materials.
- Adhere to all safety protocols and use appropriate personal protective equipment (PPE).
- Assist in the inspection and grading of carcasses, ensuring compliance with USDA standards.
- Monitor and maintain records of slaughtering activities for regulatory compliance.
- Collaborate with other team members to ensure efficient and smooth operations.
- Participate in training and professional development activities 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

## Skills and Knowledge:

- Previous experience in animal slaughter and meat processing preferred.
- Working knowledge of animal anatomy and behavior.

- Strong attention to detail and ability to follow instructions.
- Ability to work in a fast-paced and physically demanding environment.
- Willingness to adhere to strict safety and sanitation standards.
- Excellent teamwork and communication skills.

### **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.
- Normal levels of eyesight and hearing after correction
- Color vision is required
- The ability to touch, feel, manipulate fingers and limbs to operate various processing and material handling equipment is necessary
- The ability to smell is required, in order to detect levels of wholesomeness and spoilage
- 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
- Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions

### **Benefits**

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

### **How to Apply:**

Interested candidates are invited to submit their resume to [www.callahanmeats.com](http://www.callahanmeats.com)

Resumes or questions can also be emailed to: [brian@callahanmeats.com](mailto:brian@callahanmeats.com)

Callahan Meats is an equal opportunity employer. We celebrate diversity and are committed to creating an inclusive environment for all employees.