

Job Posting

Position: Trimmer and Cleaner
Company: Callahan Meats, Inc.
Location: Barnesville, MN
Job Types: Full Time and Part Time
Pay Range: \$15.00 - \$20.00 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 Meat Trimmer and Cleaner 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 cutting 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 supervisor 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 and equipment to conform to all legal and safety regulations
- Properly and accurately record all necessary data to produce assigned cutting yields
- Accurately count product inventory levels and maintain levels set forth by the supervisor
- 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 at the beginning or end of your shift
- Properly and thoroughly sanitize all equipment as well as the processing area to Callahan Meats standards and USDA requirements as instructed by management
- Must be able to take direction and reclean anything that does not pass inspection. This includes saws, knives, bone/gut barrels, grinders, floors cutting tables and counter tops.
- Manage profitability by achieving product yields and meeting deadlines for product readiness
- Complete other duties as assigned
- To know and understand 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
- To report all accidents, injuries or illnesses to my supervisor immediately

- Ability to perform mathematical calculations and conversions to determine the amounts and sizes of products needed for orders
- Ability to read, write and communicate in the English language

Skills and Knowledge:

- Ability to adjust to sudden changes in customer demands or operational goals
- Commitment to work until the job is completed
- 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.
- 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

Resumes or questions can also be emailed to: brian@callahanmeats.com

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