



## **Meat Processor (Butcher)**

### **About Us**

**Little Colorado Meats** is a newly formed business who will harvest and process USDA inspected meats. It is LCM's goal to connect underserved and food insecure communities and residents with healthier and more accessible, locally produced meats and at the same time expand market opportunities for local livestock produce. Located in the beautiful White Mountains of Arizona in Eagar, we will provide our local producers a place to have their animals harvested and packaged.

### **Job Role & Summary**

The role of Meat Processor will be to assure all products are properly cut and or ground in a professional manner. This person will need to be able to work in cold freezing temperatures and be able to stand for long periods of time.

### **Responsibilities**

- Understand and follow food safety and sanitation rules, policies, controls product shrinkage and inventory expenses.
- Ensure cutting and grinding instructions are followed and each cut is accurately labeled
- Follow all USDA rules and regulations for meat processing.
- Break down, clean and sanitize meat department production equipment
- Inspect production rooms for cleanliness to meet USDA approval.
- Ensure all areas are maintained and a sanitary condition to eliminate potential food borne diseases per USDA guidelines.
- Help establish and maintain a positive work unit and communication.
- Maintain a positive attitude and practice excellent communication with customers and co-workers at all time

- Recommend modification in procedures, organization and standards to improve operating efficiency and work with support personnel in implementing system processes.

## **Skills**

- Use knives, cleavers, meat saws, band saw, grinders or other equipment to perform meat cutting, trimming and grinding.
- Clean, trim, slice, and section carcasses for future processing.
- Remove parts, such as skin, bone, fat from a carcass.
- Inspect meat products for defects, bruises or blemishes and remove them along with any excess fat.
- Process primal parts into cuts that are ready for retail use.
- Capable of lifting, dragging and carrying a minimum of 50 lbs.
- Basic math skills

## **Qualifications:**

- A high school diploma or GED
- Current Food Handlers Card (or procuring one within 30 days)

## **Knowledge:**

- Anatomy of cattle, pigs and sheep/goats and wild game
- Consumer desirable cuts of meat
- Safety and cleanliness protocols appropriate for handling carcasses and meat cuts for public consumption.
- Tools and equipment used in processing

## **Benefits:**

- Paid vacation (FT only)
- Accrued sick leave
- 2 personal days a year

How to apply: Complete online employment application on [LittleColoradoMeats.com](http://LittleColoradoMeats.com)

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