



Pineland Farms Natural Meats

Job Title:	Meat Production - Trimmer	Position Type:	Full Time
Location:	New Gloucester, ME	Reports to:	Production Manager
Hours/Days of work:	As Required	Level:	Hourly
Job Description			
<p>RESPONSIBILITIES:</p> <p>Responsibilities include trimming, deboning, and portioning meat products as well as clean up and sanitation at the end of the shift. Team members are responsible for working in a safe manner that complies with all HACCP, USDA, and company policies.</p> <p>JOB DUTIES:</p> <p>Trim products to developed specifications Identify out of conformance products and report to Supervisor or Quality Assurance Report any unsafe working conditions to Supervisor or Quality Assurance Maintain a clean and safe working environment Work with other team members to achieve organizational goals Additional tasks - as needed - not described in this task description</p>			
SKILLS & QUALIFICATIONS			
<p>Skills and qualifications include basic understanding of food safety systems, can work in a refrigerated environment, able to use a knife safely and correctly for butchering, able to lift up to 50lbs, can follow written and verbal instruction, able to work as a part of a team, desire to learn and grow. This is a Safety Sensitive position.</p>			
Approved By:		Date:	
Last Updated By:	Chris Williams	Date:	6/6/19