

# Meat Cutter

## Job Description:

Receives, rotates, cuts, and merchandises fresh and processed meats including grinds and seafood. Maintains all sanitation and safety standards within the meat department.

## Major Tasks and Responsibilities

- Engages and provides assistance to customers by making recommendations along with answering questions regarding meat, poultry, and seafood.
- Cuts, grinds, and/or processes fresh meats to company cutting standards.
- Makes sure the meat case showcases all currently available products. Ensures the meat department maintains an appropriate level of inventory.
- Ensures the meat and seafood cases are fully stocked. Rotates meats, poultry, and seafood according to expiration dates. Follows established guidelines when disposing of damaged and/or expired products.
- Cleans and sanitizes all equipment, display fixtures, and areas in the meat department, including the meat cooler, freezer, and refrigerated display cases.
- Inspects and stores meat upon delivery. Ensures that all received meats meet or exceed company quality standards.
- Receives and unpacks meat, poultry, and seafood in the meat cooler and freezer.
- Performs other duties as assigned, including placing orders and working in other departments as needed.
- Regular, predictable, full attendance is an essential function of this job.

## Qualifications

- Previous meat cutting experience required.
- Knowledge of automatic/hand wrapping machines preferred.
- At least 18 years of age.

## Work Place Conditions

- Working in refrigerated and damp conditions (30-40 degrees)
- Frequently requires lifting objects up to 30 pounds. Regular lifting of containers up to 75lbs. with assistance.
- Ability to operate safely power equipment and sharp knives.
- Frequent exposure to cleaning agents.
- Long periods of standing with frequent reaching and bending.