



## LOCAL SLAUGHTERHOUSE HIRING

T&E is locally-owned, USDA-inspected red meat processing plant recognized around the state as a unique resource in the regional food community. Our knowledgeable and professional staff focuses on providing the highest quality slaughter services for local farmers and commits to respectful and humane handling and slaughter practices. We also offer the highest quality cutting and packing of meats and are capable of answering questions related to the production of quality meats that our producers may have.

We seek motivated, team-oriented people to bring an industrious work ethic to our **Grind Room Team**. People with farm and restaurant experience are encouraged to apply. We will train anyone with the right attitude.

Apply via email at [office@tEMEATS.com](mailto:office@tEMEATS.com) or apply in person:

**T&E Meats**

**256 Charles St**

**Harrisonburg, VA 22802**

### **Benefits to Position:**

- Regular bonuses, paid vacation/sick days, and IRAs are available!
- Employee discount and preference for animal processing after 6 months of employment
- Opportunities for advancement and cross-training in skills such as smoking bacon, butchering, skinning, evisceration, and slaughtering.
- Gain familiarity and knowledge of various beef and pork cuts and distinctions between different types of meat such as grass-fed, grain-fed, and wagyu.

### **Job Functions:**

- Work in a 2 person team grinding and packing pork and beef, mixing and forming sausage links.
- Strenuous work, regularly lifting 50+ lbs of meat product up and overhead.
- Coordinate and pre-plan sausage orders using math and organization skills.
- Coordinate with other team members to keep orders together and keep flow of product steady.
- Safely operate various meat grinding, slicing, cutting, and stuffing machinery.
- Perform sanitation tasks, including end of day breakdown and cleanup of meat processing equipment.
- Perform other duties as assigned by management team vital to operations of T&E Meats.

### **Job Requirements:**

- Must be self-motivated and will contribute to a positive team-oriented atmosphere.
- Must be able to read, write, and speak English adequately.
- **Must be physically capable of lifting and carrying 50lbs regularly for most of an 8 hour shift.**
- Demonstrate strong planning, problem-solving, and communication skills.
- Understand and adhere to food safety policies and procedures. Familiarity with HACCP and SSOP procedures a plus.
- Ability to arrive at work on time and work dependably throughout the shift.
- Ability to stand for long periods of time, bend, twist and turn frequently. Manual dexterity and good eye-hand coordination are necessary.