



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 **Kill Floor Team**. People with farm, butcher, and restaurant experience are encouraged to apply. However, we will train anyone with the right attitude.

Apply via email at 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 meat grinding and sausage making, smoking bacon, butchering, evisceration, and slaughtering.

Job Functions:

- Participate in all aspects of work related to the slaughter of farm-raised beef, pork, and occasionally lamb. We kill 3-4 days a week, with the other day(s) utilized for cleaning a prep of the Kill Floor.
- New employees will be trained to skin beef, pork, and lamb as well as support the rest of the team by moving gut barrels and maintaining a clean work space during slaughter operation. They will also be trained to the position of washing, weighing, and labeling carcasses in accordance to USDA regulations under inspector supervision.
- Evisceration and slaughtering by stunning & bleeding of live animals is done by experienced trained personnel. Training of newer employees will be determined after months of evaluation of performance and interest.
- Understand and follow humane slaughter & animal welfare procedures for receiving animals up to slaughter.
- Maintain knives and personal equipment in proper working order.
- Maintain barn weekly by mucking out bedding and replacing with clean sawdust, clean water barrels to maintain sanitary conditions for animals, and thoroughly clean the Kill Floor and gut barrels in preparation for slaughter.
- Properly daily monitoring of animals scheduled for slaughter concerning feed and care.
- Understand differences among species and carcass types.
- Assist with end of day cleanup of the processing area
- Understand HAACP and adhere to USDA protocols. Maintain positive relationships with inspectors.
- Perform other duties around the plant as assigned by management. These can be as varied as facility and/or grounds maintenance, cleaning and sanitation tasks, meat packing, and simple meat cutting.

Job Requirements:

- Butchering, meat cutting, hunting/dressing, or farm experience preferred.
- Must be self-motivated and will contribute to a positive team-oriented atmosphere and demonstrate strong problem-solving and communication skills.
- Must be able to read and speak English adequately.
- **Must be capable of lifting and carrying 50lbs regularly, this is a physically demanding position!**
- Understand and adhere to food safety policies and procedures. Familiarity with HACCP 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.