



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 **Butcher 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, 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:

- Process whole animals, including beef, yak, pork, and lamb
- Process animals from whole carcasses to primals to sub-primals to final foodservice cuts
- Recognize all standard cuts of red meat and fabricate them from whole carcasses
- Work to exacting standards under the supervision of experienced butcher staff
- Prepare ground beef and pork sausage as directed
- Understand differences among species and carcass types
- Participate in daily assembly/disassembly of processing machinery
- Assist with end of day cleanup of the processing area
- Perform other duties as assigned by the management team
- Understand plant HAACP and adhere to protocols under USDA inspectors.

Job Requirements:

- Butchering, meat cutting, restaurant, or farm experience preferred, but not crucial
- 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
- Demonstrate strong 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.