

Meat Processing Plant Employee

Position Type: Non-Exempt, Full-Time

Location: In person, Staples, MN

Expected Hours of Work: Monday through Friday, Day Shift with Saturdays as needed.

Compensation: Salary \$20.00 to \$26.00/hr. with a competitive benefits package.

Overview:

We are seeking a reliable, hardworking individual to join our meat processing team. This full-time role includes work across multiple areas of production, including slaughter, fabrication, further processing, and packaging. End-of-day cleaning and sanitation duties are required to maintain a safe and efficient operation.

Key Responsibilities:

- **Harvest:**
 - Assist with the humane handling of livestock.
 - Perform slaughter-related tasks such as stunning, bleeding, hide removal and evisceration.
 - Operate knives, saws, and other cutting equipment safely and efficiently.
 - Follow all USDA and plant safety and sanitation requirements.
- **Fabrication:**
 - Break down carcasses into primals, sub-primals, and retail cuts.
 - Operate knives, saws, and other cutting equipment safely and efficiently.
 - Ensure accuracy, yield efficiency, and product quality.
 - Maintain accurate batch records when required.
- **Further Processing:**
 - Prepare value-added products (grinding, mixing, seasoning, curing, smoking, etc.).
 - Follow strict food safety guidelines to avoid cross contamination.
 - Maintain accurate batch records when required.
- **Packaging:**
 - Weigh, label, package and box finished products.
 - Inspect products for quality and accuracy.
 - Keep packaging area organized and compliant with sanitation standards.
 - Maintain accurate batch records when required.
- **Cleaning:**
 - All personnel will be responsible for end-of-day cleaning of equipment, work areas, and tools. Personnel will be expected to follow sanitation SOPs to ensure compliance with all safety regulations and assist with deep-cleaning tasks as needed.

Physical Requirements:

- Ability to lift and carry up to 60 lbs. repeatedly.
- Ability to stand for long periods and work in cold or refrigerated environments.
- Comfortable working with raw meat, blood and by-products.

Preferred Experience:

- Previous experience in meat processing, slaughter operations, fabrication, or food production.
- Knife-handling experience and safe equipment operation.
- Experience with HACCP, USDA regulations, or food-safety procedures is a plus.
- Willingness to learn and follow all training, safety practices, and plant procedures.

Competencies:

- Problem Solving
- Communication
- Time Management
- Decision-Making
- Adaptability
- Teamwork

Skills and Qualifications:

- Strong work ethic and reliable attendance.
- Ability to follow instructions and work as part of a team.
- Good communication skills and attention to detail.
- Commitment to maintaining a clean, safe and efficient workspace.

NOTICE: *The above statements are intended to describe the general nature of the environment and the level of work being performed by this job. This job description in no way states or implies that the duties and responsibilities listed are the only tasks to be performed by the employee in this job. The employee will be required to follow any other instructions and to perform any other job-related duties requested by his or her supervisor.*

EEO Statement:

An Equal Opportunity Employer - All qualified employees will receive consideration for employment without regard to race, color, religion, sex, national origin, disability status, protected veteran status, or any other characteristic protected by law.

Organization Structure:

- This position reports to: Meat Harvesting and Processing FSQA/Production Supervisor.

To Apply:

- Email Robb Kasal, Farmers Union Processing + Meats Facility Manager, at robb@mfu.org