



## Butcher Support Job Description

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Please apply under the Employment tab at [limafamilyfarms.com](http://limafamilyfarms.com)

**Job Title:** Butcher Support Staff

**Location:** Lima Family Farms, 86 Rainbow Hill Rd, Hillsborough, NJ 08844

**Term:** Full time - 40 hours, M-F 6:30am - 3:00pm

**Hourly:** Based on experience

**About Us:** Lima Family Farms encompasses 400 acres of livestock and poultry management in Central NJ. We also have an on-farm, USDA inspected slaughter facility, where we cut and wrap meat that is sold in our on-farm market store every Friday-Sunday. We believe our calling is to produce nutritious food, act as good stewards to the land, give back to our community, and create a resilient and economically sustainable farm. Our team takes great pride in caring for our animals and providing quality food at a reasonable price for our customers.

**About the Role:** We are seeking 1 support staff to work with our skilled butchers. This person will play a crucial role in the processing and preparation of beef and hogs every week while adhering to USDA regulations and maintaining high quality and safety standards. This person must also be a team player. There will be times when help is needed on the kill floor and/or during chicken processing.

### **Responsibilities:**

- Primary tasks include
  - recognizing various meat cuts in order to vacuum pack, weigh and label for retail sale
  - grind beef and pork, vacuum pack and label for retail sale
  - value added - prepare casings and ground pork for spices - sausage and link packaging
- Secondary tasks include
  - Assist on kill floor with beef and hogs when needed - training will be provided
  - Assist with chicken processing when necessary - training will be provided
  - Assist with smoking/curing meat - training will be provided
- Clean and maintain tools and processing equipment
- Uphold food safety and sanitation protocols at all times
- Work in accordance with HACCP standards



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### **Qualifications:**

- Knowledge or familiarity with meat anatomy and cuts
- Must be able to keep up with production pace and exhibit time management skills
- Quick learner - adept at troubleshooting
- Strong attention to detail and commitment to quality
- High standards for cleanliness and presentation
- Effective communication and teamwork skills

### **Working Conditions/Physical Abilities:**

- Physical stamina
  - Stand for 8+ hours
  - Work in a cold environment
  - Able to lift 50 pounds from the ground and/or from over head
  - Comfortable working in a fast paced environment

### **Benefits:**

- Competitive hourly rate based on experience
- 6 paid holidays
- Standard NJ Sick pay
- Accrued paid time off (PTO) for full-time employees after first 6 months of employment
  - 1 hour of PTO accrued with every 30 hours worked up to 24 hours/year usable prior to Dec. 31
- Employee discount - 50% on all meat and produce harvested from our farm
- Opportunities for advancement
- Join our team and be apart of a dedicated group committed to providing high quality, local food to the community