



Butcher Support Job Description

Page 1

Please apply under the **Employment** tab at limafamilyfarms.com

Job Title: Butcher Support Staff
Location: Lima Family Farms, 826 Amwell 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 abattoir, where we process and hand-butcher 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 slaughter 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

826 Amwell Rd. Hillsborough Township NJ, 08844
(908) 336-8238 – www.limafamilyfarms.com



Butcher Support Job Description

Page 2

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