



## JOB DESCRIPTION

**POSITION TITLE:** Butcher  
**DEPARTMENT:** Grocery  
**SALARY:** DOQ  
**POSTING DATES:** **Until Filled**

**POSITIONS SUMMARY:** Responsible for preparing and executing all portioning and inventory of meats, poultry and fish in accordance with standards and guide specifications as well as maintaining organization, cleanliness and sanitation of work areas and equipment.

**DUTIES AND RESPONSIBILITY:** *A complete listing of job duties and responsibilities is available in the Human Resources Department.*

- Perform the meat cutting functions. This includes but is not limited to scraping and traying products, cubing steak, grinding ground meats and cutting and processing meat according to requirement and perform all meat associate responsibilities as directed.
- Order product, receive, inspect and store meat upon delivery to Health code standards.
- Wrap, weigh, label and price cuts of meat.
- Rotate meat/product and put in appropriate storage areas/display sales floor.
- Prepare and place meat cuts and products in display counter, so they appear attractive and catch the shopper's eye.
- Communicate any needed equipment repairs or maintenance work needed.
- Keep work area free from debris and safety hazards.
- Maintaining proper health, safety and sanitation procedures. Works in a manner to avoid cross contamination.
- Responsible for accurate monthly inventory of all food items in the Meat Department; includes physical count, pricings and extensions.
- All other duties as may be assigned.

### **JOB REQUIREMENTS:**

- High School diploma or GED preferred.
- Prior butcher experience preferred.
- Must be able to operate all equipment necessary to perform the job such as butcher's cutlery and powered equipment, including grinder and bandsaw.
- Must be able to function in a confined environment which is cold, noisy and damp and stand for long periods of time.
- Must be able to pass background investigation.