

## POSITION AREA DESCRIPTIONS

**Pens** – The positions available in the live pen area of the plant would be primarily responsible with moving animals from the trucks to the pens where animals are held for a minimum of two hours then responsible to move animals from the pens to the harvest area. Proper animal handling techniques are critical to success in this area of the operation. The temperature in the pen area is similar to the outside temperature without the extremes. There are odors associated with dealing with live animals.

**Wet Harvest** – Positions in the wet harvest area are responsible for the actual harvest of the animal. These positions are made up of shacklers, stickers, gambrels, etc. While there are very limited numbers of positions in this area these positions start the process of producing a safe wholesome product for our consumers. The temperature of this area is approx. 75 degrees with quite a bit of moisture and humidity from the harvesting of the animal. There are odors and bodily fluids you would be exposed to in this area.

**Clean Harvest** – This is the area of the plant where the hog begins to be processed, removing certain parts of the animal leaving the carcass going into the coolers overnight. Various positions in this area are head droppers, openers, gutters, id trimmers, leaf lard removers, saw operators and several rotation positions. The clean harvest has the most physically demanding jobs in the plant. This area is also 75 degrees with some odor.

**Offal** – The offal department is where the white organs (stomachs, intestines, etc.), red organs (hearts livers, etc.), heads, and other non-carcass parts of the hog are sent to be processed. In this area there are various positions including trimmers, tongue pullers, snout markers, etc. Depending on the specific line there would also be saw operators and machine operators. The temperature in this area is approx. 75 degrees and there are odors that would be relative to the different organs that a team member would be exposed to.

**Cut Floor** – The largest area within the plant is the cut floor. There are over 600 positions on the cut floor that would be associated with breaking the carcass down into the primals then trimming, boning, sizing, sorting and packaging the product. The boning positions in general would be working with straight knives where the trimming positions are usually using a mechanical knife of some kind with a few trimmers using straight knives. The packaging positions are putting product into Cryovac bags and running the Cryovac machines to assure proper sealing for shelf life purposes. The temperature in this area is approx. 40 degrees with very little odor.

**Warehouse** – While much of the warehouse is automated there are a number of positions available that would be responsible for running the equipment in the warehouse and loading trucks with product for distribution. The temperature is also 40 degrees in most areas.

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