



Meat Cutter

Full-time job:

IRP Meat & Seafood Co. is looking for a butcher/meat cutter with portion control cutting knowledge. Are you sick of working in a kitchen and being overworked? At IRP you will never have to work weekends or holidays (similar to banker's hours). We offer Paid-Time-Off/ holidays, 401k with match, and benefits!

Job requirements:

Standing, walking, bending, climbing throughout the entire work day and the ability to lift, stack and maneuver objects.

Essential Job Functions:

- Stand and walk for extended periods of time.
- Bend and stoop to grasp objects and climb ladders. Bend and twist neck and waist, reach above and below shoulders and squat.
- Bend and lift loads, not to exceed 50 pounds. Push and pull carts weighing up to 100 pounds.
- Repetitive use of hands for grasping, pushing, pulling, and fine manipulation.
- Environmental exposure to extreme temperatures (coolers and freezer).
- Cutting and preparing all varieties and cuts of meat, including the safe operation of tools.
- Maintaining, filling and rotating product in meat cooler.
- Moving meat from coolers to cutting area and returning meat to coolers.
- Training other associates as needed.

Shift

Monday – Friday, 5:00am – 1:30pm

Benefits

Medical, dental, vision, and employer matched 401k.

Background

For more than 40 years IRP Meat & Seafood Co. has been serving the protein needs of the most discerning chefs. Our customer base has grown to include over 500 restaurants, country-clubs, hotels, universities, and casinos. We are a family run business with a passionate workforce committed to inspiring others. We work together to ensure a consistently high level of quality products are delivered to our customers. IRP Meat & Seafood Co. offers a supportive, fast-paced work environment. We offer competitive pay, excellent benefits, and more!