

# **Bone/Kill Laborer**

**Abbyland Foods, Inc-Abbotsford, WI**  
**1<sup>st</sup> Shift (\$13.25)**



## **SUMMARY**

Boning employees cut meat away from the bone using a sharp knife and a hook in which to hold it. Watch employees so they perform their job to the best of their abilities. Work on production line where needed.

## **ESSENTIAL DUTIES AND RESPONSIBILITIES**

The essential duties for this job include the following but other duties may be assigned.

- Bonners—cut meat away from the bones
- Trimmers—trim fat and bruises off the meat
- Breakers—quarters the halves and drops them on the line
- Wizzars—using a wizzar knife they scrape meat off bones
- Skinner—places meat in a skinning machine
- Saw Men—Cuts back bones in three pieces
- Tub Pusher—fills tub and pushes them out of the way
- Barnman-unloads cattle and helps put cattle in knocking box
- Knocker-Kills cows
- First and Second Legger- remove udder, cut off hocks and remove hide from hind legs
- Rumper- further remove hide from hind legs
- Flanker-cut off front hocks and remove hide around stomach and brisket area
- Blood Collector-collects blood and back tags and cuts lips off
- Hide Pullers-pulls hides off cattle
- Gutter-removes guts from cattle
- Splitter- splits carcass
- High Trimmer- trims hind quarter
- Low Trimmer-trims front quarter
- Final Trim-double checks the carcass before it goes in cooler
- Scaler-weighs carcass and pushes carcass in carcass wash
- Gut Cart Dumper-puts offal on table and dumps guts, washes cart
- Head Washer-removes tongue and washes tongue and head
- Offal Table-washes product and puts in cooler
- Head Boner-Removes meat from heads
- Gut Room-Empties out the guts. Flush out the brains
- Cooler Man-removes carcass from the wash. Pushes carcass onto the rails

## **EDUCATION & EXPERIENCE**

Less than high school education required. High school diploma or general education degree (GED) is desirable. Previous packing experience is helpful. Previous boning/kill experience is strongly preferred.

## **LANGUAGE SKILLS**

Bilingual in Spanish helpful.

### **PHYSICAL DEMANDS**

The employee (by themselves) must lift and/or move up to 45 pounds and occasionally 50 or more. The employee must be able to withstand walking, lifting, bending, repetitive arm, shoulder and wrist motion.

### **WORK ENVIRONMENT**

Must be able to work in an environment that averages about 45 degrees or colder.

### **EEO Policy Statement:**

Abbyland Foods, Inc provides equal employment opportunities (EEO) to all employees and applicants for employment without regard to race, color, religion, gender, sexual orientation, gender identity or expression, national origin, age, disability, genetic information, marital status, amnesty, or status as a covered veteran in accordance with applicable federal, state and local laws. Abbyland Foods, complies with applicable state and local laws governing non-discrimination in employment in every location in which the company has facilities. This policy applies to all terms and conditions of employment, including, but not limited to, hiring, placement, promotion, termination, layoff, recall, transfer, leave of absence, compensation, and training.

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