



**Title:**

Production Technician

**Reports to:**

Production Supervisor

**Job Purpose:**

***Production Technicians are responsible for completing various deboning and packaging tasks while maintaining sanitary conditions***

**Key Responsibilities and Accountabilities:**

- Cut, trim, and package various types of poultry
- Operate power tools to assist processing when needed
- Accurately and repeatedly carry out task(s) assigned with minimal labor, product, and material waste
- Maintain work environment in a sanitary condition and comply with HACCP and SSOP Protocols
- Assist in cleanup of designated areas through use of proper methods
- Must consistently look to improve efficiency, work environment and sanitation by being proactive or offering suggestions to coworkers, leads, and managers
- Communicate and establish healthy relationships with others in the workplace
- Attend training to improve skills and obtain forklift certification if operation of forklift occurs
- Report to Production Manager or Supervisor when problems, suggestions, or concerns arise
- Promote personal and company image throughout the community
- **Demonstrate Flexibility** when asked to change position or task on production line

**Physical Requirements:**

- Prolonged Standing/Walking on concrete
- Repetitive hand, wrist, arm, and shoulder motions
- Repetitive lifting and turning of up to 3lbs
- Prolonged exposure to cold working conditions
- Ability to climb steps
- Some positions may require pushing, pulling, and lifting of up to 50lbs