

Aaron Bell and Carly DelSignore

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Job Title: Processing poultry

Positions: 1

Hours: Sundays, 7 hours (1 pm to 8 pm); Mondays, 12 hours (7 am to 7 pm)

Rate of Pay: Starting at \$9.50.

Supervisor: Carly

Job Summary: Process and package poultry on our certified organic, diversified family farm. We process our own birds and those of others in need of this service. We are currently harvesting and processing 500 birds a week, but that will decrease a bit throughout the fall and winter to 350 – 400 birds a week. Our goal is to produce and process high quality, safe and nutritious food for our customers. The processing is a critical step in value adding our chickens for our customers to enjoy. It is tedious work requiring standing for three to four hours at a time, doing repetitive motion tasks with dead birds, but I find I can ignore or be fascinated with the gross parts and the smell and focus on the end product and getting a chance to stand still and be focused on a specific task.

Major Duties:

- The gammet of jobs associated with processing poultry, which includes:
 - Cleaning the facility and equipment
 - Necking, cropping, gutting, rinsing, soaking, sorting and refrigerating the birds.
 - Cutting, rinsing, weighing and packaging of chicken and turkey.
 - Cleaning the facility and equipment again.

Other Duties could include: Packing orders.

Job Requirements:

- To care about the quality of your work, the animals and the food they become.
- To be dependable and punctual.
- Ability to work well with others in an assembly fashion as well as work independently.
- Ability to complete jobs well and accurately with oral and written instructions.
- Good verbal and written communication and reporting skills.
- Ability to perform well tedious and repetitive tasks and to stand in one spot for several hours at a time.

Qualifications:

- Reliability
- The interest and dedication to perform the hard work it takes to grow and harvest food on an organic farm.
- Ability to read and understand written and verbal communication.
- Ability to handle food safely and in ways that maintain the quality of our products.

Preferences:

- A good attitude, optimistic spirit.
- Previous farm, livestock, harvesting, meat cutting or packaging experience.