

Poultry Eviscerator – Food Processing

Come and join our flock! We are a fifth-generation family run business and our mission is to provide Canadian families with a trusted, local source of healthy, high-quality poultry products. Farm-to-plate is our thing! as Western Canada's local premier poultry farm, we hatch, feed, grow and process organic, specialty and value-added poultry products following the highest quality standards and animal welfare practices. Join our family!

The **Poultry Eviscerator** reports to the Evis Supervisor and has the following:

Responsibilities:

- Working on a line and inspect the machines removing the birds' internal organs, follows during which the birds are washed and inspected
- Harvesting chicken feet Trimming final parts of the chickens
- Working with lung guns to suck out the lung and kidneys

Requirements:

- Thorough, detail-oriented
- Flexible, team player, reliability
- Must be able to lift approx. 20 lbs. and stand for a long period of time
- Function under repetitive movement of certain parts of the palms, fingers, wrist, hand, lower arm, upper arm shoulder and back movements, while bending the top half part of the body over for prolonged periods of time. .
- Remain drug and alcohol free to perform in a safety sensitive functional position.

Job Types: Full-time, Permanent

Salary: \$17.40 per hour