

Order Number:

NY1712222

Date Job Order Received:

09/11/2026

Number of Openings:

1

Company Name:

Red Barn Meats Inc.

Job Title:

Smokehouse Processing Team Lead

Minimum Experience Required:

1 Years

Job Description:

In this role, you'll be an important part of our daily operations leading team members, coordinating production, monitoring quality, managing inventory, and making sure our smokehouse runs safely and efficiently. If you're a problem-solver with a positive attitude who enjoys working with people and isn't afraid to roll up your sleeves, we want to hear from you! What You'll Do Team Leadership Manage and lead smokehouse personnel to achieve production and quality goals while maintaining the safest working environment possible. Oversee team members, including timesheets, training, performance, communication, and cooperation. Foster a positive, respectful, and productive team environment. Production & Smokehouse Operations Schedule and coordinate smokehouse orders to meet production demands. Operate and monitor smokehouse machinery, equipment, and tools. Identify production problems, bottlenecks, and inefficiencies and develop practical solutions. Curing & Brining Prepare brine and soaking solutions according to established procedures. Treat and prepare meat to enhance flavor, quality, and preservation. Monitor the curing and brining process to ensure consistency and quality. Quality & Food Safety Monitor temperature and humidity levels throughout the smoking process. Inspect finished products for quality, consistency, and adherence to standards. Follow USDA regulations, HACCP practices, and established food safety procedures. Inventory & Documentation Manage inventory needed to successfully complete production orders. Monitor supplies and communicate inventory needs to prevent production delays. Maintain accurate equipment records and required documentation. We're looking for someone who is dependable, hardworking, and takes pride in producing quality products. The ideal candidate will have: Knowledge of food safety and equipment sanitation. Good time-management skills. A team-player mindset with a positive, can-do attitude. Critical-thinking and problem-solving skills. Strong attention to detail, so to show us you've read carefully, remember the exact phrase "Red Rhino." We'll ask you for this information in the interview! Previous smokehouse experience is a plus, but we value a great attitude, reliability, and willingness to learn!

Job Location:

Croghan, New York 13327

Pay:

\$20.00 - \$24.00 Hourly

Benefits:

Dental Insurance, Retirement/Pension

Hours per Week:

Not specified.

Duration:

Full Time, Regular

Work Days:

Varies

Shift

Not specified.

Public Transportation:

Not specified.

Minimum Education Required:

Less Than High School

Driver Licenses, Including Endorsements:

Not specified.

How to Apply:

To apply, contact the employer by: Internet

Web-site:

https://www.indeed.com/viewjob?jk=c6ae2d4702055b20&from=shareddesktop_copy