Order Number:
NY1755063
Date Job Order Received:
11/17/2026
Number of Openings:
1
Company Name:
Red Barn Meats Inc.
Job Title:
Further Processing
Minimum Experience Required:
No experience requirement provided.
Job Description:
This is a great opportunity for someone interested in learning the art and science of meat processing, including curing, brining, smoking, and specialty product production. Previous smokehouse experience is a plus, but we are happy to train the right person with a strong work ethic and willingness to learn! What You'll Do Production & Smokehouse Operations Schedule and coordinate smokehouse orders to meet production needs. Operate and monitor smokehouse equipment and machinery. Identify production challenges and help develop practical solutions to improve workflow and efficiency. Curing & Brining Prepare brines and soaking solutions according to established recipes and procedures. Properly cure and prepare meats to enhance flavor, quality, and preservation. Monitor curing and brining processes to ensure consistent results. Quality & Food Safety Monitor temperature and humidity throughout the smoking process. Inspect finished products for quality, consistency, and established standards. Follow USDA regulations, HACCP requirements, and all food safety and sanitation procedures. Inventory & Documentation Maintain inventory of ingredients and supplies needed for production. Communicate supply needs to prevent production delays. Maintain accurate equipment records and required production documentation. What We're Looking For We're looking for someone who is hardworking, dependable, detail-oriented, and takes pride in doing a job well. The ideal candidate will have: An understanding of food safety and equipment sanitation. Strong time-management and organizational skills. A positive attitude and willingness to work as part of a team. Critical-thinking and problem-solving abilities. Attention to detail and a commitment to quality. A willingness to learn and take on increasing responsibilities. Previous meat processing or smokehouse experience is a plus, but attitude, reliability, and a willingness to learn matter most! A little something to look for: We've included a secret phrase in this job posting. Remember the exact words "Red Rhino." We'll ask you about it during your interview! Physical Requirements This is an active, hands-on position in a food-processing environment. Applicants must be able to: Lift, carry, and maneuver items weighing up to 60 lbs. Stand for extended periods and move safely throughout the facility. Perform repetitive tasks and movements throughout the workday. Demonstrate fine motor skills and manual dexterity, including the safe handling of sharp knives. Work safely in varying temperatures, including refrigerated and cold environments.
Job Location:
Croghan, New York 13327

Pay:
$16.00 - $18.00 Hourly
Benefits:
Health Insurance, Dental Insurance, Vacation, 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=7bd8a5fbe2ec4582&from=shareddesktop_copy