

EVISCERATION PROCESSOR

Evisceration processors remove the internal organs from carcasses during meat processing.

WHAT RESPONSIBILITIES WILL I HAVE?

- Washes out carcasses in the wash cabinet, as well as by hand
- Cut and salvage assigned components of the animal
- Responsible for keeping work area as clean as possible throughout the shift
- Frequently rotates positions within the Salvage Line with other co-workers
- Inspect carcasses for quality
- Receive all carcasses that were culled during processing
- Keep processing line shackles full at all times
- In poultry: remove lingering feathers
- Work directly with the USDA inspector



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WHAT EDUCATION & TRAINING IS REQUIRED?

A high school diploma is required

THE FOLLOWING HIGH SCHOOL COURSES ARE RECOMMENDED...

Agricultural education, animal science, anatomy, mathematics, Spanish, English, biology, chemistry

TYPICAL EMPLOYERS

Meat processing plants

FUTURE JOB MARKET/OUTLOOK



SUGGESTED PROFESSIONAL ORGANIZATIONS & ASSOCIATIONS

- Poultry Science Association
- World's Poultry Science Association
- National Meat Association

AVERAGE ANNUAL FULL-TIME SALARY

\$26,000