

PAY-AND-SAVE, INC.

JOB DESCRIPTION

I. **JOB TITLE:** Meat Cutter

DEPARTMENT: Meat

EFFECTIVE DATE: 01-01-06

CATEGORY: All Locations

SUPERSEDES:

II. **OVERVIEW:**

This description is intended to outline the primary responsibilities, general nature and level of work being performed by teammates assigned to this position. It is not intended to be an exhaustive list of all responsibilities, duties, and competencies of the Meat Cutter. The incumbent may be assigned other duties and responsibilities.

III. **JOB SUMMARY:**

To comply with Lowe's company policies, standards, security measures and regulations. Proper performance of the duties and responsibilities of this position contributes to and ensures achievement of proper Market conditions. Responsible for maintaining standards according to the market standard operating procedures. Provides leadership and motivation within the store to promote a culture reflective of Lowe's guiding principles, core values, and vision.

IV. **JOB RELATIONSHIPS:**

- **Responsible To:**

Meat Manager / Store Manager

- **Teammates Supervised:**

None.

- **Inter-Relationships:**

Frequent contact with all teammates, customers, corporate office and vendors. Occasional contact with teammates from other locations.

V. **JOB DUTIES:**

- Wrap, weigh and price all meats and related products.
- Assists in keeping perishable merchandise rotated in accordance with departmental procedures.
- Follow approved procedures for receiving, weighing, price marking and breaking down meat procedures.
- Control level of damaged and spoiled/out of date products and ensures proper disposition of same according to company policy.
- Assist in maintaining price book and meat scales.
- Assist in checking and verifying that meat received, to ensure that listed on vendor invoices items delivered, check product for quality, count or weight and conditions.
- Communicate and coordinate with Meat Manager to provide feedback from the store.
- Follow approved procedures for receiving product, pricing, marking and restocking cases to ensure quality protection, accuracy and product rotation.

- Assists in implementing and follow department merchandising plan.
- Assists in training department teammates.
- **Complies of company policies, programs, procedures and guidelines.**
- Work with department teammates to identify the root causes of issues and inefficiencies.
- Interact with teammates to ensure that all teammates understands Lowe's expectations.
- Constantly interacts with customers.
- Keep work area maintained appropriately to ensure a safe work environment for teammates and customers.
- Must be able to perform other duties.
- Must be able to unload trucks, breakdown loads and stock product.
- Assists in ensuring that all Management Awareness policies and goals are maintained at all times in the meat department.
- Maintain good housekeeping and sanitation standards according to department policies and procedures
- Complies with safety standards and policies.
- Responsible for seeing that all meat cuts are attractively presented. Re-wrap products as necessary.
- Clean and sanitize meat preparation areas, equipment and fixtures in accordance with department standards.
- Monitor inventory of cleaning supplies and sanitizing chemicals. Inform meat manager when levels are low.
- Adhere to all compliance of company policies, programs, procedures and guidelines.
- Work with teammates to identify the root causes of issues and inefficiencies.
- Constantly interacts with teammates to ensure that all teammates understands Lowe's expectations.

VI. MINIMUM REQUIREMENTS:

Training and Experience:

- High School Diploma or equivalent required. Completion of a apprentice/ training program or equivalent combination of education and experience.

Knowledge, Abilities and Skills:

- Knowledge of various cuts and types of meat products and recommended uses or cooking methods. Knowledge and ability to operate meat department equipment. Ability to read and write English. Good customer relations skills. Must posses basic math skills. Ability to calculate mixture ratios when preparing cleaning solutions.

Licenses, Registration and Certification:

- None.

VII. WORKING CONDITIONS:

- Constant exposure to refrigerated cutting rooms and storage areas. Constant exposure to high humidity. Occasional exposure to frozen food storage with temperatures as low as 20 degrees below zero. Works on wet or slippery surfaces. Noise level normally moderate. Can be extreme when power tools or other equipment are in use. Subject to hazards when operating meat cutting equipment. Subject to communicable disease.

VIII. PHYSICAL REQUIREMENTS:

- Heavy work- exerting 50-100 pounds of force occasionally, and 25-50 pounds of force frequently, and/or in excess of 20 pounds of force constantly to move objects. Requires walking and/ or standing up to a significant degree. Must be able to climb, stand, bend, push or pull, twist, grasp, squeeze, stoop, kneel, squat, reach, handle, finger, feel hear and see. Must be able to read small letters and dates on meat items. Subject to psychological stress.