



North America's Choice for Premium Pit-Smoked Meats

- Date Posted:** 12/15/2008
- Job Description:** Production Line Associate
- Job Category:** Manufacturing –Meat Preparation
- Company Overview:** Sadler's Smokehouse, Henderson, Texas, is a producer of smoked meats that are slowcooked using traditional pit smoking with natural hardwood coals. Red Sadler founded the company in 1948 as a 50-square-foot drive-up BBQ stand. The company operates a 300,000-square-foot USDA-certified processing facility, and employs more than 350 people.
- Sadler's branded products, including brisket, chopped/shredded products, ribs and other barbeque-related food items, are distributed nationwide through several major grocery retailers, foodservice distributors, national chain restaurants and other branded food processors.
- Insurance will be included for Full Time Employees only. (Medical, Dental, Vision, Life and Prescription)
- Applicant must be at least 18 years old.
- Position Responsibilities:** Complete preparation of raw products for the cooking process
Debagging, trimming, and sorting meat before marinating and smoking process .
- Qualifications:** Basic Skills/Experience
Organizational Skills a must
Ability to work occasional weekends and overtime as needed
Requires the ability to lift 10-50 lbs. on a repetitive basis