



**Lynch BBQ, Inc.  
Roaster Pig Division  
Smokehouse Operator/ Office Assistant**

**SUMMARY:**

The primary purpose of the Smokehouse Operator is to operate and monitor all smokehouse processes. The role of the Smokehouse Operator is to ensure the product is cooked in a safe and efficient manner to the highest possible quality.

**ESSENTIAL DUTIES AND RESPONSIBILITIES:**

- Must be capable of regular and predictable attendance
  - Able to work overtime as needed
  - Able to work holidays as needed
- The duties and responsibilities of this position shall consist of , but not be limited to, the following:
- Load and unload product into and out of ovens.
- Work to increase efficiencies and product quality
- Verify work and storage areas are maintained, safe, clean and organized.
- Understand product thickness to adjust smokehouse when needed when monitoring smokehouse process.
- Follow good manufacturing practices and HACCP training, along with company SOP's.
- Sanitize designated drains, floors, and equipment at required intervals.
- Complete all USDA paperwork.
- Help in the office with overflow work.
- Cooking for retail and catering.

**QUALIFICATIONS:**

- Cooking/Smoking Experience
- Strong problem-solving abilities
- Excellent organizational and management skills
- Effective communication skills and the ability to handle multiple tasks with an attention to fine detail
- Self-motivated, excellent communication skills, and able to multi-task

**WORK ENVIRONMENT:**

The work environment and physical characteristics are representative of those that an employee encounters while performing the essential functions of this position. Refer to the "Essential and Marginal Function Analysis" statement for a complete description of essential functions and functional requirements.