



SEAFOOD PROCESSOR

Cannon Fish Company is a Seattle based seafood company, located in Kent, specializing in secondary processing with a national sales presence. Founded in 1991, we offer a wide range of products sourced from around the world and supply high-quality seafood to a variety of customers including restaurants, wholesalers, specialty retailers, and supermarkets. We are seeking highly motivated individuals to fill our seafood processing openings.

SPECIAL SKILLS

This position ensures the proper processing, packing, filleting and handling of product in all production areas. This position requires a self-starter who is able to work independently and with others as a team. Must be able to work at a steady pace, and follow written and oral directions. Knowledge of seafood species, trim, cutting, filleting, packing, sawing procedures. Must be able to stand on feet for long periods of time in cold temperatures.

PRODUCTION

1. Able to process all species of fish or non-fish items.
2. Properly processes fish fillets to ensure maximum use of product as needed for fillet room.
3. Properly places product on vac-pac machine ensuring proper count of fish per pouch or proper weight for product is placed into pouch.
4. Weighs product accurately on electronic scales.
5. Handles product properly to ensure maximum shelf life.
6. Puts away excess product properly.
7. Finishes all orders in a timely manner.
8. Oversee that proper rotation procedures are followed.
9. Follows all company safety policies and procedures.
10. Responds to change productively and handles other duties as required.

OTHER

Working Conditions: Work is conducted in the plant processing area. Work is fast paced, and involves strenuous lifting. Extended hour may be required seasonally or as needed (8-14 hours per day). And shift hours may change. Conditions in the production area can be wet and cold, with slippery floor surfaces. Rubber boots required. Noise levels vary. Depending on general activity and production machinery running, but can become quite high. Hearing protection is required. Eye protection required for hazardous machinery as directed by Manager. Occasional exposure to sub-zero temperatures in the cooler and Freezer. Warm clothing, sturdy shoes or boots and gloves are recommended. No travel required. Temperatures for each room are listed

below and to fluctuate when the weather conditions outside are colder. Room temps as follows:

Fillet room:

40 to 50 degrees for winter; 45 to 55 degrees for the summer.

Decision Making: Decision making involves evaluation quality of product and communicating with Quality Control staff to determine specifications.

Financial Responsibility: Financial responsibility involves properly filleting, packing, processing, cutting, sawing of fish to maximize profits.

APPLY:

Salary DOE, competitive benefit package including medical, dental, and 401K.

Position provides excellent growth potential for the right individual. Please email resume and cover letter to cannonfishcompany@gmail.com or fill out an application at our Kent Facility, only qualified applicants will be contacted.