

USNS GENERAL JOHN POPE T-AP 110
OFFICE OF THE CHIEF STEWARD

563

CHIEF BUTCHER JOB INSTRUCTIONS

1. The Chief Butcher is under the supervision of the Chief Steward and he is in charge of the Butcher Shop and supervising the butchers.
2. The Chief Butcher must team-work with the Chief Cook and Storekeeper.
3. The Chief Butcher will supervise the operation of the Butcher Shop to insure that proper butchering technique is employed.
4. The Chief Butcher is responsible for the cleanliness of the Butcher Shop and he must use the best sanitary methods and conditions in the handling of meats and the storage of same.
5. The Chief Butcher is responsible for the economic handling of leftovers and he will see that such leftovers are used in the Main Galley when ever it is possible for cooking purposes.
6. The Chief Butcher will see that at the end of every working day there is no meat laying around the butcher shop and that all equipment and tools are clean for the next days work.
7. He will see and take care of ice boxes and keep clean at all times for inspections.
8. Observe all Safety Rules and Regulations and instruct Troop details on these matters.
9. Observe all Sanitation Rules and Regulations and instruct Troop details on these matters.
10. Smoking or the use of tobacco in any form is prohibited in the Butcher Shop. Instruct Troop details on this matter.
11. Wear the prescribed uniform while on duty and keep yourself physically clean at all times.
12. When in doubt on any matter pertaining to your duties consult the Chief Steward. Be Sure - Don't Guess.

13. WORKING HOURS:

At Sea
0500 - 1700
1700 - 2100
2100 - 0500

In Port

0500 - 2100

APPROVED:

W. H. H. H.
MASTER

SUBMITTED:

J. R. H. H.
CHIEF STEWARD

I certify that I have read and understand the above job description.

Carroll H. Smith
Signature

Carroll H. Smith
Chief Butcher