

THIRD BUTCHER JOB INSTRUCTIONS

1. Work under direct supervision of the Chief Butcher.
2. Observe all Sanitation Rules and Regulations. If Details work in the Butcher Shop instruct them in sanitary procedures.
3. Follow all Safety Regulations and instruct Details in same.
4. Report all mechanical deficiencies and such matters to the Chief Butcher immediately.
5. Smoking, or the use of tobacco in any form, is prohibited while on duty in the Butcher Shop.
6. Wear the prescribed uniform while on duty, with head covering, and keep yourself physically clean at all time.
7. When in doubt on any matter pertaining to your duties, consult the Chief Butcher. Be Sure - Don't Guess.

8. WORKING HOURS:

At Sea
0800-1100
1300-1600
1630-1830

In Port
0730-1600

APPROVED:

W.C. Lewis
MASTER

SUBMITTED:

D. Rhoda
CHIEF STEWARD

I have read, fully understand, and will comply with above instructions.

Albert Fennell
Albert Fennell
Signature
Third Butcher