

Phillip Ingvaldson

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Skills & Abilities

- Wrapped, weighed, labeled and priced cuts of meat.
- Prepared special cuts of meat ordered by customers.
- Trained and managed employees and achieved significant improvements in their productivity.
- Estimated requirements and ordered and requisitioned meat supplies to maintain inventories.
- Received, inspected and stored meat upon delivery, to ensure meat quality.
- Prepared and placed meat cuts and products in display counter, so they appeared attractive and caught the shopper's eye.
- Cut, trimmed, boned, tied and ground meats, such as beef, pork, poultry and fish, to prepare meat in cooking form.
- Cured, smoked, tenderized and preserved meat.
- Cut, trimmed and boned carcass sections and prime cuts, using knives, meat saw, cleaver and bandsaw, to reduce sections to cooking cuts.
- Cut and weighed steaks and chops for individual servings.
- Inspected food products and facilities to ensure compliance with safety regulations.
- Collected samples of food products for laboratory testing.
- Evaluated packaging and labeling to ensure accuracy and completeness.
- Documented observations and findings using standardized forms.
- Investigated complaints and foodborne illness outbreaks.
- Offered guidance and training to industry personnel on safety practices and standards.
- Communicated with industry representatives and government officials to ensure compliance.
- Participated in educational outreach to raise awareness of food safety and health issues.
- Worked collaboratively with team members and apply critical thinking skills to identify and solve safety issues.
- Verified facility was following HACCP plan and created notifications of non-compliance if necessary.

Experience

- **Geneva Meats, Geneva MN: Oct. 2020-Mar. 2024**
Butcher/Meat Cutter
- **Mrs. Gerry's, Albert Lea MN: Apr. 2020-Oct. 2020**
Process Control
- **Saint Adrian's Meats, Lebanon IN: Apr. 2019-Apr. 2019**
Butcher/Meat Cutter
- **Moody's Butcher Shop, Fishers IN: Jul. 2017-Aug. 2018**
Butcher/Meat Cutter
- **USDA FSIS, Austin MN: Aug. 1998-May 2012**
Consumer Safety Inspector