



POLLOCK PROCESSOR JOB DESCRIPTION

POSITION: Fish Processor

REPORTS TO: Factory Supervisor, Factory Foreman, and Officers

WORK HOURS: 12 to 16-hour shifts with breaks, but varies depending on work demands and travel requirements. Processors must be capable of working long and variable work shifts for extended periods of time.

JOB DESCRIPTION: Processors work on board a factory trawler to convert the raw product being fished into a processed, marketable product ready for sale. They may sort fish by species, tend and operate fillet machines, hand fillet whole fish or fillets, inspect the product for parasites or other defects, place the product into freezers, package, weigh, and label the product and load and unload supplies on the factory trawler. They also periodically clean factory equipment and perform other duties as assigned. Processors perform any of a number of different tasks and activities as a crewmember. These duties may be performed in the factory, in the freezer hold, on the trawl deck, or at any location on board the vessel. During loading and unloading operations, processors may work on adjoining docks or vessels as directed by a supervisor, foreman, or officer.

SPECIFIC DUTIES

1. **Bleeding** - In this area, fish processors perform the following tasks:
 - Open chute gates to release fish into various bins and conveyor belt systems according to species, size, and condition.
 - Sort fishes by size, species, and condition and manually or with the use of a gaff place fish onto different conveyor systems or otherwise discard fish.
 - Bleed or cut fish from vent to throat using a knife.
 - Place incidental or non-retainable catch into containers for discarding: clean discarded fish and debris from the bleeding area and move or carry fish and debris to a discard area using baskets, trays, bags, or buckets.
2. **Processing Machine Operations** - In this area, fish processors perform the following tasks:
 - Sort and place a specified species of fish within a predetermined size onto a moving chain and in a specific position for processing by machine which heads, cuts, skins, and slices fish into sized fillets.
 - Ensure that the fish are placed correctly into conveyor slots with the head and belly in one direction at a rate of approximately 120 fish/minute.
 - Separate and discard different or non-retainable species fish or disposal.
 - Clear physical blockages of jammed processing machines manually; may report machine malfunctions to supervisory personnel.
 - Clean work area on a daily basis of discarded fish and other debris by hand, shovel, broom, and pressure hose.
3. **Candling** - In this area, fish processors perform the following tasks in this area:
 - Inspect the fillet product for parasites and other defects and trim the product of bones in accordance with company standards.
 - Place into baskets or pans for further processing and packing.



POLLOCK PROCESSOR JOB DESCRIPTION

4. **Packing** - In this area, fish factory processors perform the following tasks:
 - Weigh fillets or processed fish/fish product and place into pans after inspecting the product to ensure it meets specified weight and appearance and other quality control standards.
 - May trim product in order to meet established quality control standards.

5. **Freezer Area** - In this area, fish processors perform the following tasks:
 - Place freezer pans or trays holding bulk fish products such as surimi into plate freezers which extends from floor level to above eye level for a predetermined period of time.
 - Pull freezer trays with frozen product from the plate freezer by hand or the use of a work aid and physically separate the product from the freezer pan by hitting it against an immovable object.
 - Operate a series of controls that moves plate freezers or which operate a packing or packaging machine
 - Tie or store various decks and hold equipment such as pallets, ropes, and other equipment in the hold or in other storage areas as directed.
 - Load and unload other ship supplies and stores or other equipment as directed
 - Manually place the bagged or packaged product onto an elevator after sealing or hand taping for storage in the freezer hold area.
 - Store the finished product in a freezer hold according to type of product in a predetermined sequence.

6. **Offloading** - In this area, fish processors perform the following tasks:
 - Move the various packaged and frozen product stacked in the freezer hold by conveyor or by hand onto pallets or nets for transfer by a hoist system to a hold of another ship or on to a dock.

7. **Combi** - In this job assignment, Combis may be assigned to perform any specific duties described in this job description of Fish Processor. As directed and required Combis may perform the following tasks described under Specific Duties in the Job Description of DeckBosun/DeckHand.
 - Attaches nets, slings, hooks, and other devices to cables, forms, and hoists in support of fishing operations.
 - Loads and unloads equipment and supplies by hand or with hoist equipment
 - Assists Deckhands and Bosuns in performing their respective duties.

8. **Fishmeal Bagger** – in this position, Fishmeal Baggers will work in the Fishmeal Plant. As directed and required Fishmeal Baggers may perform the following tasks and take directive from the Fishmeal Manager or Fishmeal Technician as instructed:
 - As fishmeal dumps out of chute a Fishmeal Bagger will hold a bag to fill it with ground fishmeal.
 - One the bag is filled to appropriate amount – 30kg. (70lbs.) the Fishmeal Bagger will then sew the bag with hand held machine and label it.
 - The bag will manually be moved to a cargo sack to be stowed or to a pallet to be moved and then hand stacked in the fishmeal cargo hold.
 - Daily, mid trip and trip end cleaning of the fishmeal plant. Consisting of hand washing with soap and water then rinsing with a hose of the cooker, dryer, mill and other equipment, packing area/storage hold.



POLLOCK PROCESSOR JOB DESCRIPTION

- During the offload – fishmeal baggers will move the fishmeal bags that will be half in cargo sacks or half stacked by hand into cargo sacks for transfer by a hoist system to another ship or onto a dock. Requires repetitive lifting of up to 70 lbs. for up to 16 hours at a time.

TRAINING REQUIRED:

- Vessel and Safety Orientation, forklift certification as directed by Supervisor

PERSONAL PROTECTIVE EQUIPMENT:

- Hardhat, freezer gloves, freezer boots, freezer suit, safety glasses