

# Butcher Shop Clerk PT

The Kootenay Co-op is looking for an enthusiastic team player to join our Butcher Shop department! Mostly focusing on cleaning tasks at the end of the day, this position is ideal for highschool/school students

**This position is for 8-16 hours a week**, working from 4:30pm – 9:00pm

## DUTIES AND RESPONSIBILITIES

- Comply with all Interior Health and Health Canada operating procedures.
- Follow inventory control procedures to ensure optimum stock level and minimal waste.
- Match incoming goods to order + delivery quantities + invoice
- Ensure accurate records of spill/spoil + product transfers to departments
- Ensure all food handling equipment, coolers, displays, storage areas + work spaces meet health department regulations
- Communicate to the department manager any issue or situations that arise
- Comply with Employee Handbook + Health & Safety Manual the policies

## SKILLS AND COMPETENCIES

- Ability to perform repetitive, physically demanding tasks
- Current FOODSAFE certification + practical understanding of food safety an asset
- Dependable and trustworthy, Impeccable attendance + punctuality
- Ability to work independently
- Ability to develop and maintain favourable relations with customers, staff, and vendors
- Ability to handle stressful situations in a calm, effective manner
- Ability to properly and safely lift up to 50 pounds

## WHY WORK AT THE KOOTENAY CO-OP?

Employees of the Co-op are truly unique. Our friendly, talented staff have created a culture of inclusiveness + teamwork, along with a passion for bringing organic, sustainable food to the Nelson area. Employees receive a store discount, health + dental benefits when working full time, RRSP contributions, and competitive wages. We value work-life balance, continuous improvement, and maintaining a friendly work environment where each staff member can get involved in making the Co-op a great place to shop & work.

**Rate - \$16.75 per hour**