

Butcher Shop Clerk FT

The Kootenay Co-op is looking for an enthusiastic team player to join our Butcher Shop department! Mostly focusing on slicing deli meat, packaging product and cleaning tasks at the end of the day,

This position is for 32-40 hours a week

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