

Meat Wrapper

Job Description:

Receives, rotates, wraps, and merchandises fresh and processed meats and seafood. Provides assistance to customers by answering questions and recommending products. Maintains all cleaning and safety standards within the meat department.

Major Tasks and Responsibilities

- Provides assistance to customers by answering questions regarding meats, poultry, and seafood.
- Weighs, packages, wraps, and labels cuts of meat, poultry, and seafood, including grinds. Assists the meat cutter in packaging freshly cut meats and seafood. May grind hamburger meat.
- Inspects and stores meat upon delivery. Ensures that all delivered meat meets or exceeds company quality standards.
- Ensures the meat, seafood, and deli cases are fully stocked. Rotates meats, poultry, seafood, prepared foods, and cheeses according to expiration dates. Follows established guidelines when disposing of damaged and/or expired products.
- Follows laws and company policy on weighing, labeling, dating, and handling of reworked and reduced items.
- Cleans and sanitizes all equipment, display fixtures, and areas in the meat department, including the meat cooler, freezer, and refrigerated display cases.
- Regular, predictable, full attendance is an essential function of this job.

Qualifications

- Previous experience working with fresh and processed meats preferred.
- Knowledge of automatic/hand wrapping machines preferred.
- Prior experience working in a meat and/or deli department preferred.
- At least 18 years of age.

Work Place Conditions

- Working in refrigerated and damp conditions (30-40 degrees)
- Frequently requires lifting objects up to 30 pounds. Regular lifting of containers up to 75lbs. with assistance.
- Ability to operate safely power equipment and sharp knives.
- Frequent exposure to cleaning agents.
- Long periods of standing with frequent reaching and bending.