Job Description

Position: Meat Wrapper

Overview:

A meat wrapper unloads product from trucks, stages meat items in the cooler and freezer, dates, weighs, packages, merchandises and stocks product on racks and shelves up to 6 feet high. They operate stock dollies, grinding machines, slicers, scales, price marking devices, labeling machines and use knives, cleavers and case cutters. They lift and stack up to 50 # and work in a refrigerated environment in the cutting room, cooler and freezer in temperatures from 0 ° to 55°. They prepare, weigh and wrap meat items such as steaks, ground meat, roasts, lamb, veal and pork. They re-condition product, use knives and operate automatic weighing and labeling machines, slicers and grinders. They help customers with order selection, perform suggestive selling, check in vendors, log spoilage and item sales and maintain product freshness. They also stock pre-packaged meat items, rotate product, check code dates for freshness and perform sweeping, mopping, case cleaning and general cleaning functions.

Job Requirements:

1. Work shifts.
2. Stock product in cases with temperatures near freezing.
3. Lift & stack up to 50 pounds.
4. Reach & stock product up to 6 ft high.
5. Give & follow verbal & written instructions.
6. Maintain case stock levels.
7. Pull or push wheeled vehicles weighing up to 500 pounds.
8. Operate slicers, scales grinders and labeling machines.
9. Operate mechanical price stampers & labelers.
10. Prepare, weigh, package and price product to maximize gross profit. Stock merchandise and rotate product.
11. Operate hydraulic baler.
12. Write work schedules and supervise employees.
13. Maintain sales and other written records.
14. Perform freshness checks and re-condition product.
15. Maintain product rotation and control loss.
16. Provide verbal & physical assistance to customers.
17. Operate floor scrubbing machinery and perform sweeping and cleaning   functions.
18. Operate telephones and intercoms.
19. Maintain sanitation standards.
20. Bag and remove trash.