Deli Counter Clerk

Job Description:

DeliCounter Clerk works to provide customer service for patrons purchasing fresh deli and seafood from the deli department. They ensure the freshness and safety of the deli meats for sale, and maintain health department requirements. Deli counter clerks should have a base knowledge of what constitutes fresh deli meats, be able to describe the different types of deli meats, explain deli storage safety, and give basic recommendations for slicing thickness. They work with the deli department manager to market the most popular selling items to customers.

* Provide support to the store manager.
* Maintain and manage fresh supplies of products
* Slice and package deli meats and package other food items from customer orders
* Create a warm and cool environment for customers in a store setting.
* Check and verify for freshness in all food items.
* Maintain the store premises clean, neat and in hygienic condition.
* Uphold health and safety regulations.
* Provide customer satisfaction
* Know the proper use of slicing machines
* Maintain cleanliness and operation of slicing machines and other appliances
* Maintain safety policies at all times

Job Qualifications:

* High School diploma or GED required.
* Experience as a deli counter clerk

Opportunities as a deli counter clerk are available for applicants without experience in which more than one deli counter clerk is needed in an area such that an experienced deli counter clerk will be present to mentor.

Job Skills Required:

* Knowledge of deli equipment usage and safety.
* Knowledge of health department regulations
* Ability to multitask
* Excellent customer service skills
* Good communication skills
* Team Player
* Willingness to learn