Meat Counter Clerk (supermarket)

Job Description:

MeatCounter Clerk works to provide customer service for patrons purchasing fresh meat and seafood from the meat department. They ensure the freshness and safety of the meat procured, prepared and package meat and seafood for sale, and maintain health department requirements. Meat counter clerks should have a base knowledge of what constitutes fresh meat, be able to describe the different types of meat, explain meat storage safety, and give basic meat preparation. They work with the meat department manager to market the most popular selling items to customers.

* Provide clerical support to seafood department manager.
* Maintain and manage fresh supplies of meat always.
* Pack processed and fresh seafood on order from customers.
* Cut, clean wrap and pack processed seafood for customers.
* Create a warm and cool environment for customers in a store setting.
* Receive supplies, organize and maintain inventory of seafood.
* Check and verify for freshness in seafood items.
* Maintain the store premises clean, neat and in hygienic condition.
* Uphold health and safety regulations.
* Provide customer satisfaction

Job Qualifications:

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

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

Job Skills Required:

* Knowledge of butchery and meat storage safety.
* Knowledge of health department regulations
* Knowledge of different types of meat
* How to prepare meat for cooking
* Excellent customer service skills
* Good communication skills
* Team Player
* Willingness to learn