

Our innovative and growing company is looking to fill the role of food handler. We appreciate you taking the time to review the list of qualifications and to apply for the position. If you don't fill all of the qualifications, you may still be considered depending on your level of experience.

Responsibilities for food handler

- Audits delivery trucks for temperature, cleanliness and overall condition
- Audits pallets for quality of pallet, product, temperature and stacking method
- Notifies vendor of damaged items received or items that are incorrect received
- Receives supplies and equipment, signs appropriate documents indicating receipt, compares product against invoice and handles any discrepancies
- Tracks all necessary invoices and receiving documents, delivering these to appropriate person for payment and tracking purposes
- Inventories all dry storage, chemical storage, freezer and cooler storage before placing vendor orders
- Monitors all temperatures of storage areas including dry storage, coolers and freezers
- Monitors and keeps food service product and materials inventory to their given par levels
- Transfers materials received from skids/pallets to the proper location using proper body mechanics and lifting equipment, as warranted
- Rotates placement of stock items on the shelves according to expiration dates for inventory turnover purposes, ensuring the oldest product is used first according to expiration dates

Qualifications for food handler

- No need to join a gym! This role will require lifting 50lbs bags of ingredients by hand
- Do you know the value of a great team? Teamwork is one of our values and critical to everyone's success
- Because you'll be part of a team that will count on you, we'd like to see solid work attendance in your current/previous job
- Because the safety of you and our team are important to us, successfully passing a drug and background will be required
- Previous experience driving delivery trucks for commercial purposes preferred