



Shipper-Receiver (NOC 14400)

Description

Winkler Meats Ltd.
270 George Avenue
Winkler, MB R6W 3M4
Phone: 204-325-9593 Website: www.winklermeats.ca
GST 894362938 RT0001 DUNS 20-519-7163

Position: Shipper-Receiver (NOC 14400)

Number of Positions: 2

Wage Scale: Starting \$20.00

Terms of Employment: Permanent Full-time (40 hour/week); includes varied shifts and hours with the potential of overtime and potential weekend shifts.

Language at work: Required CLB 5 English

Benefits: After 3 months of employment, employees are enrolled in a Group Benefit Package which includes: Health, Dental, Prescription Drugs (company pays); and life/disability insurance (employee pays). An additional health spending account is also given (company pays); 24/7 virtual health care provided; After 2 years of continuous employment, employees are eligible to enroll in a company matched RRSP/DPSP retirement plan.

Vacation: 10 business days paid vacation after one (1) full year of work.

Reports to: Lead Hands of the department

Purpose: Ensure correct packages are loaded, accuracy in inventory, proper documentation & sanitize workstation.

Experience level: Minimum 2 years experience which shows skills matching the duties and responsibilities, qualifications and shows ability to meet the expectations of the company as noted below.

Education: Completion of High School Diploma.

Closing Date

March 30, 2027

Categories

Rural Opportunities

Employer

Zaifman Law

Location

Rural

Address

270 George Avenue
Winkler, R6W 3M4

Job Type

Full-time

Education Level

High School

Email

hr@winklermeats.ca

Contact Information: (email) hr@winklermeats.ca

Duties/Responsibilities:

- Organize, load and unload the trailers
- Accurate inventory of product and preparation for shipment of products
- Keep efficient shipping methods
- Clear and accurate documentation
- Package and organize goods
- Inspection of incoming and outgoing shipments
- Able to obtain forklift license
- Able to lift(up to 50 lbs), twist, bend and stand
- Able to work in cold environments
- Detailed cleaning and sanitizing equipment, personal equipment, walls, floors ensuring department meets regulations set in place
- Follow employers policies and procedures
- Follow Food Safety requirements
- Follow Health and Safety requirements
- Wear proper PPE as assigned per department
- Other duties as assigned

Qualifications & Expectations:

- Knowledge of different meat products
- Physically fit to push, pull, lift and stand for duration of the shift
- Able to multi-task with good hand-eye coordination
- Must have good dexterity in both hands
- Must not have pre-existing health conditions that will refrain from meeting production needs
- Communication skills- must speak/write/understand English
- Attention to detail with high accuracy rate
- Able to adapt to Canadian working conditions and culture

Working Conditions:

- Repetitive motion
- Standing for long periods of time
- Proper lifting of heavy items
- Work in cold/wet environment
- Slippery conditions
- Working with live animals