



## Food Store Supervisor

### Description

Follow all food safety regulations regarding food preparation, storage, handling, and serving. Provide employees with training on food preparation and safety procedures. Identify and resolve issues by coordinating with managers from other departments, such as marketing, accounting, human resources, and purchasing. Establish employee schedules, including the hiring of new employees when necessary. Regularly inspect the premises for cleanliness and maintenance issues. Ensure that all employees are working efficiently and monitoring their attendance rates. Assess the quality, service, and profitability of individual restaurants or facilities per the standards set by the organization. Enforce food safety and sanitation policies by performing regular inspections of facilities and employees.

### Closing Date

May 11, 2025

### Categories

Management

### Employer

7473304 Manitoba Ltd

### Location

Rural

### Address

1484 Inkster Blvd  
Winnipeg, Manitoba,  
R2X 2T8

### Job Type

Full-time

### Education Level

High School

### Wage

\$25.10 - \$25.10

