



## Retail Butcher

### Description

Garg's Groceries Ltd. is an essential community grocery store and retail fuel station serving the rural population of Miami, Manitoba. We are seeking a skilled, permanent, full-time **Retail Butcher** to manage and revitalize our fresh meat and deli department.

As the sole grocery provider in a rural community with a large senior demographic, access to high-quality, safely portioned, and reliably sourced fresh protein is critical to our local food security. The successful candidate will take full operational ownership of the meat counter, transforming raw wholesale primal cuts into premium retail portions, ensuring flawless food safety compliance, and delivering supportive service to our local clientele.

### Duties

- **Meat Processing & Cutting:** Cut, trim, bone, and portion large primal cuts of beef, pork, poultry, and other meats into standard retail shapes (e.g., steaks, chops, roasts, and mince) according to consumer demand.
- **Specialty Preparation:** Shape, lace, and tie custom roasts, poultry items, and specialty meats; prepare value-added products like seasoned grinds, sausages, or cured deli portions.
- **Inventory & Procurement:** Manage meat department stock thresholds; determine required product lines, evaluate product freshness, place

### Closing Date

August 22, 2026

### Categories

Rural Opportunities

### Employer

Garg's Groceries Ltd

### Location

Rural

### Address

457 Norton Ave  
Miami, ROG 1H0

### Job Type

Full-time

### Education Level

High School

### Wage

\$17.00 - \$18.00

orders with regional wholesalers, and document all sales volumes.

- **Food Safety & Compliance:** Adhere strictly to Hazard Analysis and Critical Control Points (HACCP), Canadian Food Inspection Agency (CFIA), and Manitoba health regulations regarding sanitation, cross-contamination prevention, and strict temperature control.
- **Department Merchandising:** Oversee the visual layout, labeling, pricing, and proper stock rotation (FIFO) of items within the display coolers to minimize waste and ensure an eye-catching presentation.
- **Equipment Maintenance:** Safely operate, break down, clean, and sanitize commercial power meat saws, meat grinders, slicing machines, and specialized knives.
- **Community Customer Service:** Provide personalized, patient counter service to our local senior population, offering direct advice regarding specific meat cuts, portion sizes, preparation techniques, and custom orders.

## Qualification

- **Education:** Completion of secondary school (High School Diploma) is required.
- **Experience:** 2 to 3 years of direct on-the-job retail or wholesale butchery experience is required. Must possess advanced knife skills and a deep technical understanding of primal and sub-primal meat anatomy.
- **Food Safety Certification:** Valid Food Handling Certificate (recognized by Manitoba Health) is required, or the candidate must be willing to obtain it immediately within 30 days of hire.
- **Physical Demands:** Must be capable of working comfortably in a cold environment (walk-in coolers), standing for extended periods, and repeatedly lifting and moving heavy wholesale meat shipments (up to 40-50 lbs).
- **Language Proficiency:** Effective verbal and written communication skills in English are

required to manage supplier orders and converse with local customers.