



## Food Processing Machine Operator

### Description

Freshmart is a proudly Canadian grocery and fresh-food retailer committed to serving families across rural and urban Manitoba with fresh produce, quality meats, dairy, and everyday household essentials. Our Neepawa location is a cornerstone of the local community, dedicated to delivering an outstanding shopping experience in a clean, safe, and well-maintained store environment.

Freshmart Neepawa is seeking a skilled and dependable Food Processing Machine Operator to join our production team. Under the supervision of the Production Supervisor or Department Manager, the incumbent will operate, monitor, and maintain food processing machinery used in the preparation and packaging of fresh meats, deli products, and other food items sold in-store. This is a hands-on, physically active role requiring strong attention to detail, knowledge of food safety standards, and the ability to work efficiently in a fast-paced, temperature-controlled production environment.

### Duties

#### Machine Operation & Production

- Set up, operate, and monitor food processing machines including slicers, grinders, mixers, vacuum sealers, and packaging equipment as per production schedules.
- Adjust machine settings such as speed, temperature, and portion weights to meet production specifications and quality targets.

### Closing Date

September 7, 2026

### Categories

Services

### Employer

Freshmart Neepawa

### Location

Rural

### Address

250 Hamilton Street  
Neepawa, R0J 1H0

### Job Type

Permanent

### Education Level

High School

### Wage

\$23.00 - \$23.00

### Email

- Operate conveyor systems, labelling machines, and wrapping/sealing equipment as required by departmental needs.
- Monitor machine output continuously to ensure consistent product quantity, weight, and appearance throughout the shift.

### **Quality Control & Food Safety**

- Inspect raw materials and finished products for compliance with Freshmart's quality, safety, and presentation standards.
- Maintain accurate production logs, batch records, and quality control checklists as required by management.
- Adhere strictly to Freshmart's HACCP, SOP, and Food Safety Management System requirements at all times.
- Report any product defects, spoilage, foreign matter, or deviations from quality standards immediately to the supervisor.

### **Sanitation & Hygiene**

- Clean and sanitize all machinery, equipment, work surfaces, and processing areas at the start and end of each shift and as required throughout the day.
- Follow strict personal hygiene and PPE protocols including hairnets, gloves, aprons, and safety footwear at all times in the production area.
- Comply with all food-handling regulations under Canadian Food Inspection Agency (CFIA) guidelines and applicable provincial standards.

### **Machine Maintenance & Troubleshooting**

- Perform routine operator-level maintenance checks including lubrication, blade/belt replacement, and calibration adjustments.
- Identify and promptly report equipment malfunctions, abnormal noises, or mechanical failures to the maintenance team and supervisor.
- Assist maintenance personnel during scheduled preventive maintenance activities and equipment inspections.

### **Inventory & Material Handling**

- Receive, inspect, and store raw food materials, packaging supplies, and ingredients in designated refrigerated or dry storage areas.
- Monitor inventory levels of packaging materials, labels, and processing supplies and notify supervisors of low-stock situations.
- Accurately weigh, measure, and portion food products in accordance with production orders and retail display requirements.

## **Qualification**

- Strong mechanical aptitude with the ability to identify and troubleshoot basic machine malfunctions and operational issues.
- Physical fitness – ability to stand for extended periods, lift up to 50 lbs, perform repetitive hand and arm movements, and work in cold/refrigerated environments.
- Reliable, punctual, and detail-oriented with a high standard for product quality, cleanliness, and food safety.
- Team-oriented with a positive, cooperative attitude and the ability to work effectively in a shared production environment.
- Ability to work efficiently under pressure, meet production targets, and adapt quickly to changing priorities.
- Ability to strictly follow sanitation, personal hygiene, and contamination-prevention protocols.