

PRODUCTION LABOR = FOOD PROCESSING

Posted by: ZINETTI FOOD PRODUCTS LTD.

Posting date: 24-Jun-2025 Closing date: 21-Dec-2025

Education: HIGH SCHOOLE GRADUATION CERTIFICATE

Language: ENGLISH

Job location: Surrey

Salary: \$22 Per Hour

Years of Experience: 2 years

Vacancy: 1

Job Type: Full Time

Job id: CAJ7091127

Job description:

We are a fast-growing food manufacturing facility with a high-speed process and packaging line situated in the Lower Mainland, BC. We supply Fresh and Frozen Recipe Meals to major retailers in Canada and the USA. The production worker is required to perform various labour tasks as directed by the production supervisor.

JOB DESCRIPTION:

- 1. Placing finished product trays into master cases
- 2. Placing product into retail boxes or folding cartons manually from the conveyor belt
- 3. Palletizing boxes of finished goods, moving them from the line to the pallet
- 4. Transfer finished product pallets to warehouse freezer or cooler

- 5. Bring ingredients or raw materials from the cooler or freezer for sauce cooking purposes
- 6. Check the recipe as outline in a production work order to ensure an accurate amount of ingredients are bringing to the kitchen area for cooking
- 7. Weigh all the raw materials or ingredients as outline in the production work order
- 8. Mix the spices and other ingredients to make the required amount of sauce batch
- 9. Cook the lasagna sauce in the cooking kettle
- 10. Place frozen pasta sheets into the trays manually
- 11. Flattened the master boxes of raw materials or ingredients after they are empty
- 12.Empty the garbage or cardboards into the garbage bin and cardboard compactor by using the cart
- 13.Clean, sanitize the equipment or working areas when needed or require
- 14. Help the line operator in adjusting the equipment, setting up the production line etc.
- 15. Maintain open, accurate communication with other employees, supervisors, QC and management
- 16.Adhere to safe work practices, follow GMPs, Health & Safety, Food Safety & Environmental

Standards, maintain sanitary conditions and ensure that product quality is maintained

- 17. Report to management any conditions or practices that adversely affect food safety, food quality or personnel safety
- 18. Perform other duties as assigned

REQUIREMENTS:

Working Experience: 2 to 3 years

Ability to use pallet jack, training will be provided Ability to lift at least 50 lbs

Must be flexible with shiftwork and available on weekends

Possesses a positive attitude

40 hours per week / 8 hours shift

Must be able to work well in a team

Credentials

Certificates, licences, memberships, and courses

- Forklift Operator Certification
- Food Safety Certificate
- Workplace Hazardous Materials Information System (WHMIS) Certificate

Experience and specialization

Technical experience

• HACCP (Hazard Analysis Critical Control Points) knowledge

Regulations knowledge

• Good Manufacturing Practices (GMP)

Employment groups Help – Employment groups

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for persons with disabilities

Support for newcomers and refugees

Support for youths

Support for Veterans

Support for Indigenous people

Support for mature workers

Supports for visible minorities Related links

Benefits:

Extended Health Benefits

To apply for this job vacancy, please send your resume along with a cover letter and a refrence letter from your previous employer to the following email: SMUGHAL@ZINETTIFOODS.COM

Posted on canadianjobportal.com