
Industrial Meat Cutter

PURE FOODS MEAT SOLUTIONS INC., a family-owned entrepreneurial Company located near HWY 427 & Dundas St W. (Etobicoke), is growing again and seeks knife-skilled meat cutters to join our Plant Operations team. We are a value-added meat processor serving major retail chains and food service customers across Canada.

Basic Job Responsibilities:

- Cut chilled pork and beef to specifications
- Debone, trim and portion-cut & weigh meat
- Packaging of meat products
- Proper care and safe use of knives and tools
- Some packaging of meat products
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Qualifications:

- Proven knife skills, including safe use, care, steeling & sharpening
- Minimum 1 year of food cutting experience is required
- Meat cutting experience definite plus
- Physically able to do repetitive tasks for extended periods of time
- Ability to work in cold environment (4C)
- Ability to stand for extended periods of time
- Must be available for regular daily/weekly overtime.
- Must be able to wear personal protective equipment (PPE) such as hard hat, steel toe boots, mesh gloves, arm guards, masks and other necessary safety equipment

Job Details:

- Immediate opening
- Day shift weekdays, with regular overtime
- Occasional Saturday shifts

Job Types: Full-time, Permanent

Salary: \$15.50-\$19.00 per hour

Why Pure Foods:

- Permanent, full-time position
- Opportunity to grow
- 100% Company paid health benefits
- Conveniently located close to the subway and bus station for an accessible commute

- Mid-sized organization with the closeness of a small business and the reach of a large one
- Collaborate with talented and bright co-workers
- Casual dress code

COVID-19 considerations:

COVID Control protocols are in place at our facility: Mandatory masks, temp testing, hand sanitizing, continuous surface sanitizing, staggered starts and breaks.