

Stocker

Reports to shift team lead.

Your role is to keep the pantry running smoothly by ensuring shelves are full, safe, and easy for shoppers to pull from.



What You Do



- Check shelves for low or empty items
- Pull back stock from storage rooms
- Mark out barcodes for dry items
- Rotate inventory using FIFO/FEFO*
- Check expiration dates
 - Rotten produce can be composted
 - Refrigerated items may go back two days from today, older items or items that have gone bad can be composted
 - Canned goods are safe 5 years after expiration per Harvesters guidelines
 - Use your best judgement!
- Restock shelves neatly and consistently.
 - Heavier items (e.g. cans, condiments) should be stocked on shelves towards the wall by the scale.
 - Presentation matters - neat shelves help shoppers serve clients with respect
- Break down boxes and keep aisles clear.
- If you're not sure - ask!



Safe and Clean

- Please operate equipment with care and use the stairs rather than climb up the shelves.
- Wipe shelves down as you stock.
- **End of shift: Clean the Floors.** Use the floor cleaner with degreaser to clean up from the morning.