



# 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.