Supervisor, packaging - food and beverage processing

Job ID
50152

Halendas Fine Food LTD.

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LOCATION	DATE POSTED	EXPIRY DATE
Etobicoke, ON, M9W 4M7, Etobicoke, ON | Ontario	13-05-2026	09-11-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 37.00 hourly / 40 hours per week	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Job Description:
We are looking for an experienced Plant Packaging and Production Supervisor to supervise daily packaging operations in a meat processing plant. The successful candidate will oversee workers involved in the packaging of pork, beef, sausages, bacon, salami, pepperettes, fermented products, dry-cured products, cooked products, and raw meat products.

The Plant Packaging and Production Supervisor will be responsible for coordinating production flow, maintaining food safety standards, monitoring product quality, supervising staff, and ensuring that finished products are packed, labelled, weighed, inspected, and released according to company and regulatory requirements.

Job Description

Main Duties:
- Supervise, coordinate, schedule, and review the activities of workers in the meat packaging area.
- Train workers in job duties, sanitation procedures, food safety requirements, equipment use, health and safety procedures, and company policies.
- Lead and monitor a team of approximately 12 to 15 employees, including meat packaging workers and related production staff.
- Prepare production reports, quality control records, packaging records, and other operational reports as required.
- Establish work methods to meet daily production schedules and coordinate packaging activities with production, quality assurance, shipping, and other departments.
- Verify product temperatures before products are moved from cooler areas to the packing room and ensure products meet food safety and quality standards before packaging.
- Ensure fermented and dry-cured products are packaged only after approval from QA.
- Organize daily packing schedules based on customer orders, production priorities, and product type, while ensuring proper separation of raw, semi-cooked, cooked, fermented, and dry-cured products to prevent cross-contamination.

- Monitor sanitation procedures, handwashing, glove changes, personal protective equipment, hair nets, beard nets, balaclavas, coats, safety shoes, and other hygiene controls.
- Ensure workers follow HACCP, GMP, CFIA, sanitation, allergen control, cross-contamination prevention, and company food safety procedures.
- Set up, monitor, and adjust packaging equipment and machinery, including vacuum packaging, sealing, shrink packaging, and related equipment.
- Check machine settings, temperature, speed, packaging quality, and production flow to reduce downtime, prevent waste, and maintain product quality.
- Inspect vacuum-packed products for seal integrity, appearance, label accuracy, nutrition facts table accuracy, weight, and conformity to specifications.
- Monitor finished products during boxing, bagging, weighing, and skid preparation.
- Perform random finished-product checks by opening selected boxes and inspecting packaged products before release.
- Ensure proper functioning of equipment and report mechanical or quality issues to maintenance, QA, or management as required.
- Requisition or order materials, packaging supplies, labels, equipment, and other production supplies as required.
- Recommend measures to improve productivity, workflow, product quality, food safety, and employee performance.
- Resolve production, packaging, quality, staffing, and workflow issues in a timely manner.
- Ensure health and safety procedures are followed in cold, refrigerated, noisy, and odour-sensitive production areas.

Supervision:
The successful candidate will supervise workers in the following areas:
- Meat packaging workers
- Process control and machine operators in meat processing and packaging
- Packaging and production line workers

Requirements:
- Secondary high school graduation certificate.
- 3 years to less than 5 years of experience in meat production, meat packaging, meat manufacturing.
- Previous supervisory, team lead, or production lead experience in a meat processing, meat packaging, or meat manufacturing environment.
- Experience supervising or coordinating a team in a fast-paced production environment.
- Strong knowledge of food safety practices, sanitation procedures, Hazard Analysis and Critical Control Points (HACCP)-based controls, Good Manufacturing Practices (GMP), Canadian Food Inspection Agency (CFIA) requirements, and cross-contamination prevention.
- Experience working with raw, cooked, fermented, and dry-cured meat products.
- Knowledge of proper product temperature control, sanitation, product handling, packaging quality, labelling, and finished-product inspection.
- Experience operating, setting up, monitoring, or overseeing packaging equipment such as vacuum packaging machines, sealing machines, shrink machines, or similar production equipment.
- Experience with Variovac, Multivac, Cryovac, Powerpack, shrink equipment, or similar machinery is an asset.
- Experience using ERP systems, production tracking software, inventory management systems, and label-printing software to support order processing, traceability, inventory control, and production documentation is considered an asset. Experience with Minotaur, LabelView, or similar systems is an asset.
- Ability to prepare reports, use basic computer programs, and work with production records. Basic Excel skills are an asset.

- Strong leadership, communication, organization, time management, and problem-solving skills.
- Ability to make decisions under pressure and manage multiple production priorities.
- Ability to train workers, monitor compliance, and support team development.

Work Conditions and Physical Capabilities:
- Fast-paced production environment.
- Cold and refrigerated work areas.
- Noisy work environment.
- Odours related to meat processing.
- Standing for extended periods.
- Attention to detail.
- Ability to work under pressure.
- Ability to handle heavy loads when required - Up to 23 kg (50 lbs).
- Use of personal protective equipment is required.

Personal Suitability:
- Reliable.
- Organized.
- Team player.
- Flexible.
- Good judgment.
- Strong interpersonal skills.
- Strong focus on safety, food quality, and team performance.

Benefits:
- Health benefits.
- Dental plan.
- Disability benefits.
- Health care plan.
- Life insurance.
- Paid time off, including personal days, where applicable according to company policy.

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