



Meat Clerk

About Us

Baltimore's Own. Family Owned.

We've been a Baltimore staple since 1944. As a family-owned grocery business, our mission has always been simple, to nourish our community through quality food, genuine service, and the care that comes from treating people like neighbors.

What began as a single neighborhood market has grown into two locations. While we've evolved over the decades, our values have stayed the same community first, pride in our work, and respect for the people we serve and work alongside every day.

Our vision is to continue building Baltimore's premier neighborhood grocery destination one where quality, craftsmanship, and community spirit come together. After more than 80 years, we're still growing, evolving, and investing in the people who make it all possible.

Position Summary: The Meat Clerk delivers exceptional customer service, greets customers warmly, and drives meat sales and departmental profitability. This role ensures that all meat products meet Eddie's standards for quality, freshness, and presentation.

Responsibilities:

Customer Service & Sales

- Engage with customers to assess their needs and provide recommendations.
- Handle customer inquiries and provide product information to support purchasing decisions.
- Build lasting relationships with customers through attentive service.
- Dynamically promote products, upcoming events, and seasonal offerings.

Meat Preparation & Product Quality

- Maintain product quality and readiness at store opening, including cleanliness, freshness, and variety.
- Prepare, cook, and package rotisserie chickens for Grab and Go cases.
- Select, wrap, and package products per customer requests.
- Rotate and properly display products in refrigerated cases.
- Perform routine price changes and operate scales.

Sanitation & Safety

- Maintain cleanliness of sales and cutting areas.
- Follow sanitation and safety guidelines consistently.

Team & Store Support

- Work with management to help achieve sales goals.
- Assist with store maintenance and product merchandising.

PLEASE BE ADVISED THAT CANDIDATES MUST BE 18 OR OLDER TO BE CONSIDERED FOR EMPLOYMENT WITH EDDIE'S.



- Collaborate with team members in a fast-paced environment to meet deadlines.

Carries out other duties as assigned to support department operations, customer service, and overall store efficiency, based on business needs and operational priorities.

Qualifications & Skills

- High school diploma or equivalent.
- Prior meat or kitchen experience preferred.
- Strong knowledge of meat types, cuts, quality, and freshness.
- Results-driven with excellent verbal and written communication skills, professionalism, and strong customer service orientation.
- Ability to multitask, pay attention to detail, and meet deadlines in a fast-paced, team-oriented environment.
- Capable of following instructions and working collaboratively to achieve departmental goals.

Benefits: *This role is eligible for select benefits after completing one year of service, provided you meet the required minimum hours worked.*

- Medical, dental, and life insurance coverage
- Employee discount
- 401(k) retirement plan with company matching
- Flexible Spending Account (FSA)
- Paid time off (PTO)
- Competitive referral program
- Employee Assistance Program (EAP)

Salary: \$17-22/hr.

Compensation is based on years of relevant experience, demonstrated customer service ability, and overall ability to multitask.

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