

Everytable Store Lead I Roles & Responsibilities

Reports to: Store Manager

Position Overview:

- This is a key-holder position. The Store Lead must be passionate about the Everytable mission, and committed to the happiness and satisfaction of our guests and employees. Store Leads must be skilled at selling our brand, developing their team members, being an enthusiastic brand ambassador, driving our high standards, and living our culture. This is a part time or full time position. Open availability, including nights and weekends is strongly preferred.

Job Description:

Responsibilities

- Responsible for all in-store operations in the Store Manager's absence. Including, but not limited to...
 - Opening and closing
 - Maintenance and cleaning
 - Cash handling
 - Kitchen reporting
 - Store organization
 - Bulk, catering, and subscription orders
- Maintain a culture of excellence in customer service.
- Respond adeptly to customer requests, comments and concerns.
- Participate in training and development initiatives and projects.
- Sharing the Everytable mission.
- Selling our food. Speaking to guests about the ingredients, nutritional benefits, and highlights.
- Cashiering, Stocking and re-stocking supplies and products.
- Maintaining store cleanliness and organization
- Ensuring the store is operating in accordance with the California Health Department guidelines.
- Some canvassing/marketing may be required.

Schedule:

- We offer part-time and full time schedules.
- Weekends and evenings are a must.

Compensation and Benefits

- Hourly pay starting at \$15/hour
- Opportunities for growth
- Health benefits are offered in accordance with the ACA mandate
- A free bowl every shift you work
- Employee meal purchase program

Requirements:

- A valid California food handler's card
- Must be fluent in English. Spanish proficiency or fluency is a plus.
- High school diploma

Essential Functions:

- Must be able to stand for 8-10 hours.
- Some bending/kneeling/stooping required.
- Regular communication with team members, leadership and guests.
- Some carrying, moving and positioning of objects and equipment weighing up to 50 pounds.
- Constantly monitors retail food temperatures and determines if products are up to all standards.
- Must be able to work in a fast, sometimes loud environment with varying temperatures.