



DISHWASHER

The Dishwasher is responsible for ensuring all dishes including glassware, utensils and pots are properly cleaned and sanitized. As a dishwasher, you are responsible for maintaining dish room and dish machine as well as assisting with cleaning other areas of the restaurant as requested.

Responsibilities:

- Can operate dish machines to company and manufacturer specifications
- Uses proper measurements of detergent and sanitizer in the dish machine
- Restocks all dishes, glassware, utensils, pots, and pans
- Removes all garbage
- Breaks down, cleans, and sanitizes the dish machine at the end of a shift
- Keeps dish and other storage areas clean and organized
- Performs additional responsibilities, although not detailed, as requested by a Chef, Sous Chef, or Kitchen Assist

Knowledge, Skills and Abilities:

- Knowledge of basic sanitary guidelines
- Knowledge of basic dish machine operations
- Comprehensive understanding of the English language
- Ability to communicate effectively with co-workers and managers
- This position will spend 100% of the time standing
- Occasional environmental exposures to cold, heat, and water
- The individual must be able to transport up to 50 pounds on occasion and up to 35 pounds regularly
- Must be able to hear with 100% accuracy with correction.
- Must be able to see 20/20 vision with correction
- Excellent communication skills
- Professional attitude
- Good organizational skills
- Time management skills

Hours:

- Per week range between 32-40 F/T and must be flexible

Wage:

- Minimum starting wage is \$9.00 per hour

Operational Hours:

- Depending on the establishment operations hours can range from 6am till 11pm