



Reports to: Kitchen Supervisor

Summary of Position:

Each dishwasher's primary objective is to provide a clean and safe kitchen area for our staff. Wash and clean tableware, pots, pans and cooking equipment. Keep the dish room and equipment clean and organized.

Duties & Responsibilities:

• Maintains a Guest focus while performing duties

- Assumes 100% responsibility for the cleanliness of dishware
- Load, run and unload dish machine.
- Keep the dish machine clean and report any functional or mechanical problems to the kitchen manager immediately.
- Monitor dish machine water temperature and chemical levels to ensure sanitary wash cycle.
- Wash and store all tableware and kitchenware.
- Keep dish room clean and organized.
- Complete opening and closing checklists.
- Maintain adequate levels of clean tableware for dining room and kitchen
- Bag and haul kitchen trash to dumpster.
- Handle tableware carefully to prevent breakage and loss.
- Maintain adequate levels of dish detergents and cleaning supplies.
- Clean food preparation and production areas as required,
- Closes the kitchen properly and follows the closing checklist for kitchen stations. Assists others in closing the kitchen.
- Attends all scheduled employee meetings and brings suggestions for improvement.
- Performs other related duties as assigned by the Kitchen Manager or manager-on-duty.

Qualifications:

- Must possess a positive attitude and work well with other team members
- Must be able to work unsupervised
- Must be able to communicate clearly with managers, kitchen and dining room personnel.
- Be able to reach, bend, stoop and frequently lift up to 40 pounds.
- Be able to work in a standing position for long periods of time (up to 7 hours).
- Be willing to follow direction and ask questions for clarification if needed.
- Be able to work in a fast paced kitchen environment
- Be able to work in hot, wet, humid and loud environment for long periods of time

Uniform Requirements:

- Clean non-slip shoes, must say non-slip on shoe
- Socks must be worn
- Clean black non-denim pants or shorts. Shorts cannot be cut-offs and must be long enough to fall within 6" of knees (appropriate chef gear is acceptable)
- Clean white T-shirt (chef coat is optional)
- Clean White apron (provided)
- Hairnet or hat must be worn
- Deodorant must be worn