

Dishwasher

Rate: \$14.00

Job Summary:

The Dishwasher is responsible for washing and sanitizing all tableware, serving materials, cooking equipment and small wares.

The employee must maintain excellent attendance and be available to work events as scheduled per business needs, to include: morning, mid-day, night shifts, weekdays and weekends

Essential Job Functions:

- Operate the industrial dishwasher
- Wash glassware and other implements by hand when necessary
- Ensures highest sanitation levels for all items previously used so that they may be used again in clean condition, free of any contamination risk.
- Utilizes and implements M.S.D.S. criteria, food and product safety, and Food and Beverage Policies and Procedures.
- Removes all trash and maintains loading and receiving areas in safe and clean condition.
- Stocks plates, glasses, pots, utensils and pans after cleaning.
- Cleans and sanitizes all food service areas and equipment.
-

Knowledge, Skills and Abilities:

- Ability to work in a team-oriented, fast-paced, event-driven environment.
- Ability to work in hot, humid environment and on your feet for 8-hour shifts
- Ability to communicate with employees, co-workers, management staff and guest in a clear, business-like and respectful manner which focuses on generating a positive enthusiastic and cooperative work environment.

Physical Requirements:

	0-24%	25-49%	50-74%	75-100%
Seeing:				X
Hearing:				X
Standing/Walking/Mobility:				X
Climbing/Stooping/Kneeling:				X
Lifting/Pulling/Pushing:				X
Fingering/Grasping/Feeling:				X