

# Job Description

**Title:** DISHWASHER

**Reports to:** Chef/Kitchen Manager



## Summary of Position:

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Wash and clean tableware, pots, pans and cooking equipment. Keep the wash area and equipment clean and organized.

## Duties & Responsibilities:

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- 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 to ensure sanitary wash cycle.
- Wash and store all tableware and kitchenware.
- Keep wash area clean and organized.
- Maintain adequate levels of clean tableware for dining room and kitchen.
- Bag and haul wash area trash to dumpster at designated times.
- 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.
- Be available to fill in as needed to ensure the smooth and efficient operation of the restaurant as directed by the Kitchen Manager or General Manager.
- Attends all scheduled employee meetings and brings suggestions for improvement.

## Qualifications:

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- No previous restaurant experience required.
- Be able to work in hot, wet, humid and loud environment for long periods of time.
- Be physically able to lift, reach, bend and stoop.
- Be able to working in a standing position for long periods of time (up to 5 hours).
- Be able to safely lift bags/cases/stacks weighing up to 60 pounds up to 30 times per shift.