



B. HOSPITALITY CO

## **JOB DESCRIPTION**

**TITLE:** DISHWASHER

**REPORTS TO:** SOUS CHEF

**FLSA:** NON-EXEMPT

**POSITION OBJECTIVE:** This position is responsible for maintaining cleanliness and sanitation standards for china, glassware, tableware, cooking utensils, etc., using machine and manual cleaning methods.

### **ESSENTIAL DUTIES AND RESPONSIBILITIES:**

- Sorts and rinses dirty dishes, glass, tableware and other cooking utensils and place them in racks to send through dish machine.
- Sorts and stacks clean dishes. Transfer clean dishes to cook's line and other proper storage areas.
- Changes dishwater in dish machine every hour.
- Washes pots, pans and trays by hand.
- Removes trash and garbage to dumpster.
- Sets up or breaks down dishwashing area.
- Cleans and rolls/unrolls mats.
- Fills/empties soak tubs with cleaning/sanitizing solutions.
- Sweeps/mops floors.
- Assembles/disassembles dish machine.
- Sweeps up trash around exterior of restaurant and garbage dumpster.
- Cleans restaurant and restrooms as directed.
- Wipes up any spills to ensure kitchen floors remain dry.
- Notifies Manager anytime dish machine wash or rinse cycle falls below safety standard temperatures.
- Performs other duties as directed.

### **QUALIFICATIONS/SKILLS:**

- Good judgment with the ability to make timely and sound decisions.
- Bilingual (Spanish) skills a plus.
- Professional appearance and demeanor.
- Ability to work extended periods of time standing.
- Lift and carry racks or stacks of dishes, glassware and other utensils, weighing up to 30 lbs., up to 50 times per shift.
- Lift and empty trashcans weighing up to 150 lbs., with assistance, up to two times per shift.
- Frequent bending, stooping, reaching, pushing and lifting.

### **EDUCATION AND/OR EXPERIENCE:**

- 2-4 years in a restaurant line cook position in an upscale full service environment