

JOB DESCRIPTION

TITLE: Dishwasher

DEPARTMENT: Food Services

REPORTS TO: Director of Food Services

SUPERVISES: Not Applicable

JOB SUMMARY:

Our Dishwashers have an important role in the smooth running of our food service area, contributing to a well-run kitchen. These individuals follow high standards of cleanliness and sanitation which are reflected in the meal service we and our residents enjoy every day.

DUTIES AND RESPONSIBILITIES:

- Cleans, per approved sanitation and safety guidelines, all dishes, glasses, utensils, pots and pans and related food preparation/serving items and equipment; operates dish washer per approved guidelines; checks all items for cleanliness; stores cleaned, dried items and equipment in proper places.
- Maintains all cleaning/washing equipment at proper temperature and in proper operating order; loads equipment correctly; checks temperature per approved schedule and adjusts as needed; disassembles, inspects, cleans, performs maintenance on and reassembles equipment properly.
- Cleans floor area of any spillage of water, detergent and/or food stuffs per safety and sanitation guidelines.

Other duties as assigned which may include, but are not limited to:

- Assists with preparation for resident/staff social events.
- Disposes of garbage in proper waste/refuse containers.
- Assists in some food and/or tray preparation, as needed.

ENVIRONMENTAL/PHYSICAL/MENTAL REQUIREMENTS:

Dishwashers perform the majority of their duties in direct contact with other members of the food service team. This requires these individuals to possess the ability to be on their feet much of the time, move freely about our entire kitchen and dining facilities and lift and carry for a short distance up to 50 pounds. They must be able to stoop, kneel, push and pull for several hours per day and have

full use of their entire body. They must be able to read and comprehend usage instructions for cleaning products and follow these accurately. Dishwashers must be able to communicate effectively. The use of industrial dishwashing equipment and products requires excellent eye/hand coordination, ability to comprehend operation of the equipment, and the ability to handle multiple priorities at the same time.

QUALIFICATIONS:

EXPERIENCE: 3-6 months experience, in commercial kitchen facility preferred.

SKILLS: Demonstrated talent for interacting with a wide variety of people; ability to effectively organize and coordinate multiple priorities; ability to work well as a team member; ability to problem solve.

EDUCATION: High school diploma preferred but not required; reading and effective communication skills required.

LICENSES/CERTIFICATIONS: State of Washington Food & Beverage Service Worker's Permit.

EMPLOYEE STATUS DESIGNATION

Non-exempt; regular; part-time; hourly