Title: Dishwasher

Reports To: General Manager, Manager, Key Employee (Manager-On-Duty)

Schedule Range: Two hours before opening to one hour after closing

Employment Type: Full-Time or Part-Time

Compensation: Hourly Wage, based on tenure and experience

POSITION SUMMARY
Wash and sanitize tableware, pots, pans and cooking equipment. Empty bus tubs and restock clean china. Keep the dishroom and equipment clean and organized. Perform other duties on an as-needed basis.

DUTIES & RESPONSIBILITIES
• Maintain adequate levels of clean tableware for dining room and kitchen.
• Handle tableware carefully to prevent breakage and loss.
• Load, run and unload dish machine.
• Monitor dish machine water temperature to ensure sanitary wash cycle.
• Wash and store all tableware and kitchenware.
• Maintain the cleanliness of the dish machine and dish area.
• Maintain adequate levels of dish detergents and cleaning supplies.
• Bag and haul trash to dumpster as needed.
• Complete opening and closing task checklists, and ongoing maintenance tasks.
• Inform Manager-On-Duty immediately of product shortages or equipment problems.
• Perform other duties as assigned by the Manager-on-Duty.
• Comply with all company policies and attend all scheduled employee meetings.

QUALIFICATIONS
• Be able to work effectively as part of a team.
• Be able to work in hot and loud environment for long periods of time.
• Be able to reach, bend, stoop and easily lift up to 60 pounds.
• Be able to work in a standing position for long periods of time (up to 9 hours)
• Be able to communicate clearly and effectively in English.