



Job Title: Dishwasher

Department: Kitchen

Reports To: Chef or Sous Chef

Job Summary:

Follow the hotel specifications and standards in operating the dishwashing machine to wash designated restaurant and kitchen wares, clean and maintain equipment, and dishwashing/kitchen/cafeteria/compactor/storage areas. Hand washing pots, pans, and other kitchen utensils/equipment. Complete other special cleaning projects as assigned.

Essential Duties and Responsibilities:

- Perform job functions with attention to detail, speed, and accuracy.
- Follow directions.
- Adapt to priority changes in workflow or requirements.
- Operate designated machinery.
- Remain extremely alert while operating machinery.
- Exert physical effort in transporting equipment and wares.
- Work an eight-hour shift in hot, noisy, damp, and sometimes close conditions.
- Endure abundant physical movement in cleaning various work areas.
- Use all senses to ensure quality standards are met.
- Differentiate dates.
- Operate, clean, and maintain all equipment required in job functions.
- Perform job functions with minimal supervision.
- Work cohesively with co-workers as part of a team.
- Use correct cleaning chemicals for designated items, according to OSHA regulations and hotel requirements.
- Set up and organize workstations with designated supplies and equipment, and report shortages to the Supervisor. Replenish as needed throughout the shift.
- Check the working condition of the dishwashing machine in accordance with specifications; rectify any differences.
- Fill the dishwashing machine with specified amounts of designated chemicals. Ensure that the temperature level of each cycle is set to standards.

- Organize the breakdown area for dropping off dirty wares according to department standards.
- Remove excess food, debris, and film from soiled wares before placing them in the dishwashing machine.
- Position wares in designated racks correctly and send them through the dishwashing machine only when full.
- Clean only designated wares in the dishwashing machine.
- Remove washed wares from the dishwashing machine and allow them to air dry.
- Inspect the cleanliness and condition of all washed wares and rewash wares not meeting standards.
- Sort, stack, and store cleaned wares in designated areas.
- Handle all wares carefully to prevent breakage and loss.
- Change dishwashing water/filters and refill as specified to ensure all wares are properly cleaned.
- Monitor the usage of dishwashing machines and chemicals to ensure efficient use of water and chemicals.
- Maintain the cleanliness and working condition of the garbage disposal.
- Maintain cleanliness and organization of work areas throughout the shift.
- Break down and clean the dishwashing machine and work areas following specifications in accordance with departmental standards.
- Clean and sanitize pots, pans, utensils, and other kitchen equipment in accordance with departmental standards.
- Stock kitchen lines with designated cleaned wares, utensils, and equipment.
- Clean spills in the kitchen and work areas immediately.
- Use designated chemicals, supplies, and equipment (brooms, mops, stripper, buffer, etc.) to clean various floor surfaces.
- Transport mats to the designated area and clean them according to standards.
- Maintain cleanliness and organization of supply/storage closets; remove trash, wipe down shelves/counters; clean floors; remove items that do not belong and place in correct areas.
- Transport garbage containers from kitchen and work areas to the dumpster; empty and clean according to standards. Adhere to recycling regulations.
- Report any damages, maintenance problems, or safety hazards to the Supervisor.
- Adhere to all Health Department, sanitation, and safety regulations as required by the hotel.
- Organize and restock work areas for the next shift as specified in departmental standards.

Qualifications:

Essential:

- Must be able to understand, speak, read, and write basic English. Must be able to read and comprehend simple instructions.
- Ability to communicate with guests, co-workers, and management to their understanding.
- Ability to count.
- Ability to work cohesively with co-workers as part of a team.

Desirable:

- Previous experience as a hotel/restaurant dishwasher or in a janitorial/cleaning position.
- Familiarity with proper sanitation regulations.
- Knowledge of proper chemical handling.

Education: A high school education or its equivalent.

Basic Expectations: Have a high degree of self-motivation and the ability to work independently. Ability to work under pressure in a demanding environment. Bright and organized, detail-oriented, confident, and efficient person with great people skills and a can-do attitude.

Physical Requirements (Including But Not Limited To):

- Constant standing and walking throughout.
- Frequent lifting, pushing, pulling, and carrying up to **60 lbs.**
- Must be able to bend, stoop, squat, kneel, and stretch to fulfill cleaning tasks.
- Occasional ascending or descending ladders, stairs, and ramps.
- Requires reaching with hands and arms and often stopping, kneeling, crouching, or crawling.
- Requires grasping, writing, standing, sitting, walking, repetitive motions, bending, climbing, listening, and hearing ability, and visual acuity.
- Perform other duties as requested.

This is a full-time position, and as such, hours and days to work WILL fluctuate up to and including weekends and holidays.