

## Dishwasher

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The Dishwasher position for The SoSo will report directly to the Executive Chef and Sous Chef. This position is responsible for maintaining cleanliness and sanitation standards for china, glassware, tableware, cooking utensils, etc., using machine and manual cleaning methods. This position also ensures the dishwashing area and facilities are maintained as clean, safe, and sanitary.

### **Responsibilities:**

The essential functions include, but are not limited to the following:

- Sorting and rinsing dirty dishes, glass, tableware and other cooking utensils and place them in racks to send through dish machine
- Scrape food from dirty dishes and wash them by hand or place them in racks or on the conveyor to dishwashing machines.
- Sorting and stacking clean dishes; carrying clean dishes to kitchen line and other proper storage areas; rewashing soiled dishes before delivering
- Washing pots, pans, and trays by hand
- Wash worktables, walls, refrigerators, and meat blocks; maintain sanitary conditions.
- Removing trash and garbage to dumpster
- Sweep and mop floors.
- Setting-up and breaking-down dishwashing area
- Cleaning and rolling/unrolling mats
- Filling/emptying soak tubs with cleaning and sanitizing solutions
- Assembling/disassembling dish machine
- Sweeping up trash around exterior of restaurant and garbage dumpster
- Performing general restaurant and restroom cleaning as directed
- Wiping up any spills to ensure kitchen floors remain dry
- Notifying Manager anytime dish machine wash or rinse cycle falls below safety standard temperatures
- Transfer supplies and equipment between storage and work areas by hand or by use of a hand truck.
- Wash and peel vegetables using a knife
- Assisting in food prep when all other duties have been completed
- Maintain health and sanitation standards.
- Performing other duties as assigned

### **Skills:**

- Work experience as a Dishwasher
- Hands-on experience with industrial washing machines
- Ability to follow instructions and help with various tasks, as needed
- Time management skills
- Attention to detail and sanitation rules

Experience:

- 1+ years working in kitchens, preferred

Full/Part Time:

- Full and part time positions available

Schedule:

- Day Shift
- Night Shift
- Weekends
- Sunday Nights and Mondays off every week

Pay:

- \$10- \$13/hr based on experience

Benefits:

- Employee Discount Program

For Full Time Employees after 90 days:

- PTO/ Sick Days
- Employer matched retirement plan

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Physical Demands

The physical demands described here are representative of those that must be met by the employee to successfully perform the essential functions of this position. While performing these duties of the position, the employee is regularly required to talk or hear. The employee frequently is required to use hands or fingers, handle, or feel objects, tools or controls. The employee is frequently required to stand; walk; sit; reach with hands and arms; climb or balance; and stoop, kneel or crawl. The employee must occasionally lift and/or move up to 100 pounds, with assistance, and work standing and walking for extended periods of time.

Note

The aforementioned roles and responsibilities are not the only duties to be performed by the Dishwasher. All duties and responsibilities are essential functions and requirements and are subject to possible modification based on business needs or reasonable requests. The requirements listed are the minimum levels of knowledge, skills, and abilities expected for the implementation of this role.