



## **DISHWASHER**

**POSITION:** Dishwasher  
**REPORTS TO:** All Managers and Trainers  
**STATUS:** Non-Exempt

**POSITION SUMMARY:** Responsible for the washing and sanitizing of all food service utensils and miscellaneous items such as plates, silverware, glassware, pots, pans, etc. Also responsible for assisting in maintaining the cleanliness of the back of house area. May have additional cleaning duties specific to restaurant.

**ESSENTIAL FUNCTIONS** (Other duties will be assigned as needed) Must be willing and able to do the following:

- Wash, sanitize, and dry items placed in the dish area or as requested by management or staff.
- Safely wash and sanitize all kitchen utensils and equipment.
- Ensure the cleanliness of all items washed and sanitized in the dish room.
- Follow proper dish washing sequence, according to restaurant specifications.
- Maintain a pace sufficient to prevent back up of dirty dishes, glasses, etc.
- Return/restock all items to appropriate area after washing and sanitizing procedures are completed.
- Adhere to all “zoning” procedures.
- Read a thermometer, maintain dishwashing machinery, and identify potential problem areas.
- Safely and efficiently operate and utilize the dish machine and cleaning supplies.
- Identify cleaning supplies and their specific uses. Notify management when supplies are running low and need to be replaced.
- Assist with general cleanliness of the back of house and restrooms.
- Check garbage for restaurant supplies i.e. silverware, ramekins, etc. Empty garbage and keep garbage area clean and covered.
- Move safely through all areas of the restaurant, which may include stairs, uneven, and slick surfaces.
- Must wash hands regularly, according to guidelines.
- Comply with all safety and sanitation guidelines and procedures.

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- Maintain a clean and orderly work area.
- Understand and complete all side-work as assigned.
- Be able to stand and walk for entire shift.
- Communicate cordially, effectively, and clearly with all employees, managers, and guests.
- Communicate in order to comprehend and perform/follow job requirements in spoken direction.
- Perform more than one task at a time.
- Maintain a positive, pleasant attitude every shift.
- Accept direction and constructive criticism from management.
- Be able to work a variety of hours, days, and shifts, including weekends and increased work schedules.
- Assist with Kitchen Prep when needed.
- Work in confined, crowded space of variable noise and temperature levels.
- Lift and move up to 10 pounds, frequently lift and/or move up to 25 pounds, occasionally lift and/or move up to 50 pounds.

**GENERAL RULES** Must be willing and able to do the following:

- Ensure compliance with all applicable Federal, State, Local and Company laws, regulations, policies and procedures.
- Create a positive team environment. Listen and support others.
- Additional duties as assigned.

Failure to abide by these and any other conditions of employment of the company set forth elsewhere can subject an employee to disciplinary action up to and including termination.

Accessibility varies by location.

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