

## DISH STAFF JOB DESCRIPTION

To be successful as a Dishwasher, you should be a committed, communicative team player with excellent time management skills. You should be able to prioritize tasks in a busy setting and adhere to all food safety regulations and procedures.

### **Dishwasher Responsibilities:**

- Ensuring the availability of clean dishes by washing dishes, pots, pans, and flatware.
- Cleaning machines and appliances used in the kitchen, pots, and pans, mixers, etc.
- Sweeping and mopping floors, especially in the event that items are broken or spilled.
- Taking out the trash and rinsing garbage cans.
- Supporting other restaurant staff members by assisting with other tasks, as needed.
- Reporting kitchen accidents or violations of food safety codes and procedures.
- Picking up any trash in restroom prior to washing hands and exiting.

### **Dishwasher Requirements:**

- Minimal work experience.
- Strong problem solving and communication skills.
- Exceptional time management skills.
- Ability to stand or walk for 8-hour shifts and lift at least 20 pounds.
- Willingness to comply with all food safety procedures.