



Dishwasher/Steward

POSITION SUMMARY:

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 is maintained as a clean, safe and sanitary facility.

ESSENTIAL JOB FUNCTIONS:

1. Sort and rinse dirty dishes, glass, tableware and other cooking utensils and place them in racks to send through dish machine.
2. Sort and stack clean dishes. Carry clean dishes to cook's line and other proper storage areas. Rewash soiled dishes before delivering.
3. Ensures all ware is clean and sanitary before leaving dishroom.
4. Wash pots, pans and trays by hand as needed
5. Remove trash and garbage to dumpster.
6. Change dishwater in dish machine regularly
7. Set up or break down dishwashing area.
8. Clean and roll/unroll mats.
9. Fill/empty soak tubs with cleaning/sanitizing solutions.
10. Sweep/mop floors.
11. Assemble/disassemble dish machine.
12. Sweep up trash around kitchen area.
13. Wipe up any spills to ensure kitchen floors remain dry.
14. Notify manager any time dish machine wash or rinse cycle falls below safety standard temperatures.
15. Do not touch dirty dishes before touching clean dishes without washing hands first.
16. Maintains organization, cleanliness and sanitation of dishroom, storage and kitchen areas.
17. Other duties as directed.

JOB QUALIFICATIONS:

1. Must be willing to work a variety of day/night and weekend shifts.
2. Ability to communicate in English.
3. Ability to read and comprehend labels on chemicals
4. The ability to work quickly and efficiently while maintaining cleanliness in the kitchen.
5. Ability to work independently.

PHYSICAL REQUIREMENTS

1. Continuous standing, walking, reaching above the shoulder, bending, pushing, pulling and carrying.
2. Climbing occasionally on stairs or step ladders.
3. Lifting up to 50#

LICENSE OR CERTIFICATION:

1. Food Handlers Permit

GROOMING STANDARDS

All employees must maintain a neat, clean and well-groomed appearance per hotel guidelines.(specific standards available).

ENVIRONMENTAL SETTINGS

1. Safety requirements, adhere to company property and department safety standards and procedures at all times.
2. Exposures to cleaning chemicals
3. Operation of equipment and tools