

**Dishwasher Job Description**

**Job Brief**

A Dishwasher plays a key role in keeping the kitchen of a restaurant or other food service establishment running smoothly. 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.

**Responsibilities**

* Washes all wares including pots, plans, flatware, and glasses, by hand or using dishwashers
* Hand polish glassware and cutlery
* Prepare cutlery roll ups
* Keeps dish area free of clutter and organized
* Load and unload dishwashing machine
* Wash specific items by hand (e.g. wooden cutting boards)
* Store clean dishes, glasses, and equipment appropriately
* Ensure there are always enough clean dishes, glasses, and utensils, especially during peak hours
* Check washing machines’ operation and promptly report any technical/performance issues
* Remove garbage regularly
* Sanitize the kitchen area, including the floor
* Correctly places and stores clean equipment, dishes, and utensils in assigned storage areas
* Stocks serving stations, cupboards, refrigerators, and other assigned areas with necessary dishes and utensils
* Ensures work areas remain safe, clean, and orderly, adhering to all company, local, and state guidelines regarding health, safety, and sanitation
* Cleaning of dishwasher and dishpit area including walls, window, ledges, etc.
* Performs other related duties as assigned.

**Requirements**

* Knowledge of sanitation regulations
* Flexible to work various shifts (day/evening/weekends/holidays)
* Ability to work in a fast-paced environment and perform well under pressure
* Strong organization skills
* Ability to multitask
* Detail-oriented and thorough
* Ability to work as part of a team

**Compensation**

* $15-16/hr depending on experience
* 50% off food while working
* 25% off most food, drinks and merchandise when not working
* 25% discount at Cows Ice Cream, Boom Burger, Anne’s Chocolates and Moo Moo Grilled Cheesery
* Tip share

I have read the above job description and understand the requirements of my position. I agree to arrive to work, ready to work, with a positive attitude. I will adhere to all health and safety, as well as cleaning and sanitization polices as outlined in the OHS and Sanitization binders.

I understand that the importance of my position in Receiver Coffee Company and will always strive to uphold the company mission of having a positive impact everyday through a commitment to excellence in products, services and café environments.

By signing this document, I agree to the responsibilities and duties outlined therein.

