

Dish Washer Tasks & Responsibilities

- Preparing dining areas and kitchen for next shift by cleaning and restocking dining areas and cook stations.
- Ensuring the availability of clean dishes by washing dishes, pots, pans, and flatware, and resetting dining areas.
- Cleaning machines and appliances used in the kitchen, such as coffee makers, pots, and pans, mixers, etc.
- Unloading and storing deliveries.
- Sweeping and mopping floors, especially in the event that items are broken or spilled.
- Taking out the trash and rinsing garbage cans.
- Cleaning all recyclables and ensuring they are put in the proper bins.
- Taking out recycling and rinsing bins.
- Supporting other restaurant staff members by assisting with other tasks, as needed.
- Reporting kitchen accidents or violations of food safety codes and procedures.
- Food Safe Certificate
- Load and unload dishwashing machines
- Wash specific items by hand (e.g. wooden cutting boards, large pots and delicate china)
- Store clean dishes, glasses and equipment appropriately
- Ensure there are always enough clean dishes, glasses and utensils, especially during peak hours
- Maintain cleaning supplies stock (e.g. detergents) and place orders when necessary
- Check dish washing machines' operation and promptly report any technical/performance issues
- Sanitize the kitchen area, including the floor