



Position Description

Position Title:	Dishwasher		
Department:	Dining Services	Reports To:	AM Supervisor or Executive Chef
Classification:	Non-Exempt	Revision Date:	March 2019

Position Overview

Dining Services:

Responsible for the proper cleaning and sanitation of soiled dishes, and pots and pans. Cleans floors using correct quantities of cleaning solutions and for following safety precautions when cleaning floors and using cleaning solutions. Occasionally works on resident tray line and delivers meals to the Health Services Center. Functions in a cost effective manner by limiting dish breakage, using equipment properly, using correct quantities of cleaning products and proper use of time. Must be able to accept assigned duties in a cooperative manner.

Principle Duties and Responsibilities

Dining Services:

1. Performs assigned dish-washing tasks in a manner which fulfills all required standards of safety and sanitation.
 - a. Receives, clears and loads dirty dishes into the dishwashing machines.
 - b. Places correct quantity of cleaning solution into the dishwasher. Presses button to begin dishwashing process.
 - c. Reads temperature gauge on dishwasher and records temperature reading on chart.
 - d. When dishwashing cycle is completed, inspects dishes for cleanliness, then stacks clean dishes on clean carts and stores dishes and utensils in correct areas.
 - e. Requires the ability to lift and move dish racks weighing up to 35 lbs.
2. Performs assigned pot washing tasks in a manner which fulfills all required standards of safety and sanitation.
 - a. Manually fills wash and rinse sink with water.
 - b. Adds one squirt of soap to the wash sink.
 - c. Manually fills sanitizing sink with pre-calibrated solution ensuring correct ratio of 400 parts per million (PPM).
 - d. Accurately tests for proper chemical balance using test strips.
 - e. Records results of test on pot washing sanitizing solution chart.
 - f. Scrubs and rinses pots and pans. Hand washes large pots and pans and puts smaller pots and pans into the dishwashing machine.
 - g. Upon completion, stores pots and pans in correct areas.
3. Performs assigned equipment and floor cleaning tasks in a manner which fulfills all required standards of safety and sanitation.

- a. Fills bucket with water, places bucket under correct cleaning dispenser unit, turns dispenser button to correct cleaner and dispenses cleaning solution.
 - b. Must be able to safely and accurately differentiate between various chemicals that look similar.
 - c. Using mop and bucket, which may weigh up to 30-35 lbs., washes floors in dish room, kitchen, stockroom, and walk-in refrigerators and freezers when assigned.
 - d. Sets up slippery floor signage in areas where floor washing has been completed to ensure safety of staff.
 - e. Removes garbage and recyclable items to appropriate areas. Maintains the cleanliness of the mop room and cleaning closet.
4. Performs tray line and/or assists wait staff in the service of soup to main dining room residents as assigned, and food cart delivery tasks in an acceptable manner.
- a. Must be able to read typewritten and handwritten menus.
 - b. Looks at resident menu selections, retrieves food items from supply carts, and places food items on resident meal tray.
 - c. Must assemble trays accurately to ensure the dietetic safety of residents. Delivers and pushes up to 8 loaded meal carts containing up to 24 trays to all 3 floors in the Health Services.
 - d. Must have good sense of direction and quick yet safe delivery of meal carts.
 - e. Must be able to push up to approximately 120 lbs (loaded cart with meal trays).

Competencies

- Customer Focus
- Time Management
- Teamwork Orientation
- Flexibility
- Communication Proficiency
- Composure

Qualifications and Skills

- Must be able to follow written and oral directions accurately and in a safe manner.
- Must be able to read menus, resident names, and handwriting.
- Must be able to safely differentiate between chemicals whose bottles and names look similar in nature (degreasers, glass cleaners, general-purpose cleaners, sanitizers).
- Must be able to correctly measure and dilute cleaning chemicals.
- Must possess high personal standards of cleanliness and cooperate with all department members to achieve and maintain high standards of cleanliness and sanitation.
- Must be able to observe infection control procedures related to the Dining Services Department.
- Must abide by the proper dress code.
- Must accept and be supportive of the Dining Services Department's goals.

- Ability to interact with residents and staff.
- Prior experience in Dining Services preferred.

Physical Demands

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Must have ability to lift and carry up to 35 lbs. without assistance and possess full range of motion to reach 6 feet up and 3 feet in all directions. Must be able to push up to 120 lbs. Ability to work under conditions of sudden changes in temperature when entering refrigerators and freezer areas or working around equipment attaining to high temperatures. Subject to steam burns from hot dishwashers, cuts from knives, and the possibility of injury from falls on slippery floors. Must be able to maintain steady work pace to produce an adequate supply of clean kitchen utensils and dishes.