

Job Description: Dishwasher

Position Summary

The Dishwasher is responsible for maintaining a clean, sanitary, and organized kitchen and dishwashing area. This position supports the kitchen and service teams by ensuring dishes, utensils, cookware, and work areas are cleaned and available when needed.

Essential Duties & Responsibilities

- Wash, rinse, sanitize, and properly store dishes, glassware, utensils, pots, pans, and kitchen equipment.
- Operate the dishwashing machine and/or wash items by hand according to company procedures.
- Maintain a clean and organized dishwashing area throughout the shift.
- Remove trash and recycling and maintain appropriate disposal procedures.
- Sweep and mop floors as needed.
- Clean and sanitize work surfaces, sinks, equipment, and other assigned areas.
- Assist kitchen staff with basic cleaning and organization.
- Maintain adequate supplies of soap, sanitizer, towels, and other cleaning materials.
- Follow all food safety and sanitation requirements.
- Handle cleaning chemicals safely and according to instructions.
- Report broken equipment, damaged dishes, unsafe conditions, or supply shortages to management.
- Assist with receiving, storing, and organizing supplies when needed.
- Complete closing cleaning duties as assigned.
- Maintain a professional and cooperative attitude with all coworkers.
- Perform other duties as assigned.

Workplace Expectations

- Arrive on time and ready to work.
- Remain productive throughout the shift.
- Maintain appropriate personal hygiene and cleanliness.
- Follow proper uniform and appearance standards.
- Keep personal phones and belongings away during working time except as permitted by management.
- Communicate respectfully with coworkers and supervisors.
- Ask for assistance when unsure of a procedure rather than guessing.

Qualifications

- Previous restaurant or kitchen experience preferred but not required.
- Ability to work in a fast-paced environment.
- Dependable and willing to work as part of a team.
- Ability to follow instructions and established sanitation procedures.
- Strong attention to cleanliness and detail.

Physical Requirements

- Ability to stand for extended periods.
- Ability to bend, reach, lift, and carry.
- Ability to lift up to 25 pounds.
- Ability to work in a hot, wet, and sometimes noisy kitchen environment.
- Ability to safely handle cleaning chemicals and hot items.