



**Position:** Dishwasher  
**Reports to:** Sous Chef and Executive Chef

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*Our Mission: to delight every guest with the most remarkable dining & hospitality experiences that keeps them returning.*

*Core Values: Authenticity - Respect - Enthusiasm*

## **Summary of Position:**

Under the direction of the kitchen management team, and with an eye for detail, the dishwashers clean & put away all dishes, glassware, utensils, & pots while maintaining the cleanliness and organization of the dish area, dish storage areas, & dish machines. Dishwashers also keep the trash area clean & organized, and work as a team to keep restaurant grounds cleaned & organized.

## **Duties & Responsibilities:**

- Load, run and unload dish machine. Dish loads must be full. Conserve water whenever possible
- Keep the dish area clean and organized (dirty dish sink side, dish machine and clean side), report any leaks or mechanical problems to a manager promptly.
- Monitor dish machine water temperature to ensure sanitary wash cycle.
- Maintain adequate levels of clean dishware and kitchen supplies (inserts, pans ect.).
- Monitor trash, recycling, and dirty linens throughout your shift. Remove when full and replace with new liners when needed.
- Clean patios, bathrooms, and front sidewalks daily prior to the restaurant opening. Lay out floor runners/mats where needed.
- Do restroom checks & freshen up. Restock supplies as needed. Upstairs restrooms must be refreshed at 1 pm, 2:30pm, 4:30pm, 6:30pm, 7:30pm, 8:30 pm. Garden restroom must be cleaned at 9:30 am & 4:30 pm
- Break cardboard as needed
- Empty oil in the oil barrel as needed.
- Empty recyclables from pm service into the big blue bins before 11am
- Keep back area of restaurant clean & neat.
- Clean up any spills promptly as needed.
- Complete all tasks on the opening & closing checklists
- Other tasks as directed by management
- Clean, sweep & mop lower & upper kitchens
- Sweep & clean floor mats
- Other duties are directed by managers

## **Qualifications:**

- Must be able to lift up to 50 pounds.
- Must have drive & take initiative
- Must have an eye for detail, & take pride in being organized & clean
- Must have high level of integrity
- Must be able to work well with a team
- Must be able to work in a standing position for long periods of time (up to 9 hours).