Job description

Job Description Dishwasher/Utility Worker

Summary of job:

To keep the food line stocked with product. Keep the kitchen in a clean and sanitary fashion. Keep all storage areas clean and organized to state health care standards.

Principal Responsibilities:

- Washes, rinses, and sanitizes all dishes -this is the main job duty
- Assists in food prep for daily meals
- Set hot food line up and keep it stocked during meal production helps serve as needed
- Packs cold and hot coolers for volunteer drivers; ensuring proper count is in each bag
- Keeps work area and kitchen clean and organized
- Wipes counters and cleans sinks
- Wipes down warmers where bulk food is kept
- Sweeps and mops floors daily and as needed
- Takes out trash and cardboard
- Cleans spills up quickly
- Cleans, sweeps and mops kitchen and all kitchen areas
- Cleans and sanitizes food packaging machine
- Fills hot and cold food bags correctly and transports to pick up area for volunteers
- Puts food order away in a timely manner, if needed
- Rotates stock FIFO (First in, first out)
- Maintains consistent, regular attendance record
- Perform other duties as needed

Job Requirements:

- Ability to lift 50 pounds
- Ability to maintain proper attendance
- Ability to work in a hot environment
- Ability to stand for long period of time
- Ability to communicate shortages or bad product to the supervisor

• Ability to work with other employees

Working Conditions:

- High volume, fast paced
- Wet, hot or cold environment
- Noisy environment

Mandatory Requirements:

- Must have proper documentation for all federal and state forms
- Must be eligible to work in the U.S.

Job Type: Part-time

Schedule:

Monday to Friday

Education:

• High school or equivalent (Preferred)

Work Location: In person