



Position Description – Cleaner/Dishwasher

Essential Purpose & Duties

Maintains the overall safety, sanitation, and cleanliness of the restaurant. Assists kitchen team in checking, receiving and storing of goods. Ensures that all cleaning tasks are being performed to the highest of standards. To consistently improve and refine the skillset and knowledge of all resources, equipment, and product knowledge of the restaurant as a whole.

Properly orchestrate all opening and closing duties pertaining to but not limited to the specific position. Assist as directed in all operational side-work duties.

Have a working knowledge of all resources and tools pertaining to the Dishwasher. Assist in the overall cleanliness of the restaurant and all equipment within.

Wash dishes, glasses, flatware, pots, and pans using dishwasher or by hand. Store clean dishes, equipment, and utensils in appropriate areas.

Clean and maintain all garbage receptacles. Sweep, scrub, vacuum floors as directed by management. Sort and maintain all trash, place in appropriate areas for pickup

Transfer supplies or equipment between storage and work areas. Clean or prepare various foods for service. Assists in food prep assignments during off-peak periods as needed

Receive and store deliveries. Maintain order and organization in all storage and refrigeration areas

Job Knowledge & Education Requirements

- Food Handlers Certification valid and active required.
- Familiar with OSHA compliance and basic health regulations of CA.

Skills & Traits

- Personable with strong communication skills.
- Detailed orientated.
- Well-groomed and professionally presentable.
- Organized and efficient with all aspects of working operations.
- High quality of standard for service and execution of all work-related tasks.
- Problem solving and team first mentality.
- Courteous and respectful to all guests and fellow staff members.
- Ability to stay on feet for entire shift (5-8) hours.

