

Pine Mountain Lake Association Job Description

Job Title: Dishwasher
Job Code: 60
Employee Name:
Department: The Grill
Location: The Grill
Reports To: The Grill Chef or Line Cook
FLSA Status: Non-Exempt
Prepared Date: 1/24/2023 sa

SUMMARY

Washes stoneware, metal, glass, rubber, or plastic objects, disposes of food waste and cleans kitchen area by performing the following duties.

ESSENTIAL DUTIES AND RESPONSIBILITIES include the following:

- Sprays objects with sprayer nozzle or immerses objects in washing and rinsing solutions to remove debris. Dries objects.
- Dislodges debris from objects.
- Fills vats with water to specified level.
- Pours specified quantity of soap or chemicals into water or other solutions.
- Returns freshly washed dishes, utensils, flatware, glassware, cups, pots, and pans to proper shelves and storage.
- Cleans and sanitizes dishwashing and garbage disposal area after each shift.
- Sweeps and mops kitchen floor and storage areas.
- Removes, cleans, and replaces kitchen floor mats.
- Empties and re-lines trash receptacles after shift and properly disposes in outdoor dumpster.
- Knocks-down cardboard boxes for disposal.
- Assist in other kitchen duties, such as shelf stocking and cold storage cleaning, as necessary.
- Must be able to work nights, weekends, and holidays.
- Regular, punctual attendance required
- Other duties may be assigned.

QUALIFICATIONS

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

EDUCATION and/or EXPERIENCE

Less than high school education; or up to one-month related experience or training; or equivalent combination of education and experience.

LANGUAGE SKILLS

Ability to read and comprehend simple instructions, safety procedures and company policies.

MATHEMATICAL SKILLS

Ability to add and subtract two-digit numbers and to multiply and divide with 10's and 100's. Ability to perform these operations using units of weight measurement.

REASONING ABILITY

Ability to apply commonsense understanding to carry out detailed but uninvolved written or oral instructions. Ability to deal with problems involving a few concrete variables in standardized situations.

CERTIFICATES, LICENSES, REGISTRATIONS

ServeSafe Food Handler certification

OTHER SKILLS AND ABILITIES

Ability to operate specific kitchen equipment and tools.

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. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is regularly required to stand; walk; use hands to finger, handle, or feel objects, tools, or controls; reach with hands and arms; climb or balance; to stoop, kneel, crouch, or crawl. and talk or hear. The employee is frequently required to talk or hear and taste or smell.

The employee must regularly lift and/or move up to 50 pounds. Specific vision abilities required by this job include close vision, distance vision, depth perception, and the ability to adjust focus.

WORK ENVIRONMENT

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee regularly exposed to wet and/or humid conditions. The employee is frequently exposed to toxic or caustic chemicals. The employee is occasionally exposed to fumes or airborne particles.

The noise level in the work environment is usually moderate.

Employee shall work well under pressure; meet multiple and sometimes competing deadlines. Employee shall at all times demonstrate cooperative behavior with colleagues and supervisors.