



# Country Club of York

## **Dishwasher**

Contact [rparker@ccyork.org](mailto:rparker@ccyork.org) for details

### **Job Description/Essential Functions**

Responsible for operating and maintaining cleaning equipment and tools. Also responsible for washing dishes, china ware, flatware, cutlery, crockery, kitchen vessels, sweeping and mopping floors, cleaning and detailing equipment's etc. Maintains the kitchen, dish washing and back area in an inspection-ready condition in accordance with local authority and country club guidelines.

### **General Responsibilities**

He or she is responsible for:

- Ensure the kitchen is cleaned well, always maintained and organised.
- Ensure floors are always dry and clean.
- Adhere to all sanitation guidelines.
- Assist the Cooks and Servers as and when necessary.
- Collects and removes trash from all areas of the operation following established procedures.
- Dispose of waste as per the country club and authority standards and adhere to recycling guidelines.
- Ensure waste bin area is kept clean and tidy.
- Carry out general cleaning as directed to include sweeping, mopping up, washing up, emptying of rubbish bins and boxes ensuring placement in the correct containers.
- Cleans and sanitizes pots, pans, utensils, and other minor equipment routinely used in the kitchen following established procedures.
- Cleans and maintains floors and walls in kitchen and dish washing area by following standard procedures.
- Cleans and sanitizes dishes and related service ware following established procedures.
- Cleans large equipment as assigned, following established procedures.
- Consistently adheres to SDS (Safety Data Sheet) information related to the proper and safe use of chemicals in the workplace.
- Ensure all equipment is clean and in good working order.
- Wash, Wipe, Sort, stack dishes, and load/unload dishwasher.
- Wash, Wipe, Sort, stack and store all cleaned items in an organised and safe manner.
- Clean, sanitise and close workstations.

### **Reporting**

Reports directly to the Executive Chef

### **Requirements**

- Check all chemical levels and inventory.
- If any breakages or chipped items found, then remove them from circulation and update the breakage and inventory register.
- Food Safety Employee Training required.
- Ability to read, write, and understand English. Ability to perform basic/intermediate math skills.
- Ability to establish and maintain an effective working relationship with management and staff.
- Check all operating equipment on daily basics.