



**Job Title: Restaurant Maintenance and Dishwasher**

**Pre-Requisite: Ontario Food Handling Certificate (Restaurant will pay for employee's course)**

**Job Responsibilities:**

**1. Wash and Dry Glassware, Dishes. Cookware and Miscellaneous Kitchen and Dining Items**

Dishwasher is responsible for washing dishware and cookware by hand, using a three-step cleaning process that includes washing, rinsing and sterilizing. Cleaned items will usually be left to air dry, however, Dishwasher may need to hand dry on occasion, as required.

**2. Stack and Organize**

After dishware and cookware have been cleaned and dried, the dishwasher will stack and organize them for easy retrieval, as per kitchen guidelines.

**3. Clean Appliances**

Dishwasher is responsible for the weekly scheduled cleaning of all kitchen and dining room appliances, such as the ovens, grills, refrigerators, toasters, fryers, and coffee pots, etc.

**4. Garbage Removal**

As part of their daily maintenance routine Dishwasher will ensure all premises garbage containers are clean and garbage is removed to a secure garbage area, as required, and at the end of the day after closing.

**5. Miscellaneous Maintenance**

Dishwasher is responsible for performing other specific miscellaneous maintenance jobs, such as busing tables, mopping, sweeping floors, cleaning surfaces (walls, countertops), vacuuming, and cleaning washrooms, as per the posted schedule.

**6. Keep Premises Clean and Obstruction Free**

Dishwasher is responsible for maintaining clear pathways to allow easy access for chefs and waiters.

## **7. Review Inventory**

Dishwasher is required to monitor the inventory of cleaning and washroom supplies so that supplies may be ordered by the supervisor in advance of depletion. When a particular object breaks or needs replacing, the dishwasher will inform a supervisor so that the object may be repaired or reordered.

### **Complete Daily/Weekly Checklist Form**

Dishwasher will complete Checklist Forms that identify their daily/weekly job activities to ensure all their assigned jobs have been completed as required.

## **8. Receive Deliveries and Disperse Items Appropriately**

Dishwasher may assist with receiving delivered items, verifying received goods with the Purchase Orders and placing goods in appropriate storage area (coolers, bins, dry storage, etc0.

## **9. Prep Food**

If required by the Chef, Dishwasher may perform food prep tasks, such as chopping or washing vegetables, etc.

## **10. Other Assigned Duties**

Dishwasher may be assigned other related duties on occasion as required by operations.