

At the end of the shift:

- Finishes cleaning all dishes, pots, pans and utensils that are dirtied during the shift.
- Ensures pot washing sinks are cleaned out completely and sanitized.
- Organizes all dish racks to maintain cleanliness and efficiency.
- Cleans floors, floor mats, and shelves in the dish area using the appropriate cleaning solutions to maintain a clean and safe work area.
- Disassembles dish machine by removing and cleaning arms, screens, and baskets.
- Removes garbage bags from waste bins and transports bags from kitchen and dish area to appropriate area to maintain cleanliness of kitchen.
- Washes out garbage cans.
- Checks out with a manager before leaving to ensure all duties and sidework have been completed and performed to standard.

Minimum Requirements:

Ability to understand and follow direction from others.

Physical Requirements:

Ability to bend at the waist and lift items up to 50lbs to waist level.

Ability to bend and reach above head, holding up to 10 lbs.

Ability to move items up to 50 lbs for distances of up to 25 feet.

Ability to remain standing and active for an 8-12 hour shift.

Ability to climb and descend flights of stairs as well as ladders.

Ability to hear, understand, and respond to TMs' and guests' requests in a loud environment.

Skill and co-ordination in lifting and carrying tubs and trays of dishes.

Ability to tolerate exposure to water, cleaning agents, and chemicals several times throughout shift.

Ability to tolerate exposure to cold temperatures (below -18°C) and hot (above 60°C) at times throughout the shift.