



SAN JUAN OAKS GOLF CLUB
DISHWASHER
JOB DESCRIPTION

DISHWASHER

This position will be responsible for cleaning all dishes, kitchen, food preparation equipment, and utensils. Essential duties/responsibilities of the Dishwasher:

- Follow First in First Out procedures.
- Date all perishable items.
- Store food and supplies immediately after deliveries.
- Stock supplies such as food and utensils in serving stations, cupboards, refrigerators and salad bars.
- Transfer supplies and equipment between storage and work areas, by hand or using hand trucks, or carts.
- Wash dishes, glassware, flatware, pots, and/or pans using dishwasher or 3 compartment sink.
- Clean garbage cans, with water and bleach.
- Maintain kitchen work areas, equipment, storage rooms, refrigeration and utensils in clean and orderly condition.
- Place clean dishes, utensils, and cooking equipment in storage areas.
- Sort and remove trash, placing it in designated pickup areas.
- Sweep and scrub floors at end of shift while using yellow caution sign when floors are wet.
- Maintain work floor area is free of spilled water, dropped food, or any debris.
- Assist cooks with prepping, cooking, and service of food.
- Assist in maintaining public restroom cleanliness.
- Maintain sanitation standards.
- Dress before shift with uniforms supplies by SJO-wear hat or hairnet.

General Physical Demands: Performing physical activities that require considerable use of your arms and legs and moving entire body, such as standing for a long period of time, climbing, lifting up to 25 lbs., balancing, walking, stooping, and handling of materials. Use hands repetitively to finger, handle, feel or operate standard kitchen equipment; reach with hands and arms. Specific vision abilities required by this job include close vision, distance vision, ability to adjust focus, color vision, peripheral vision, and depth perception.