

## ButterBurr's Restaurant Position Description

**Title:** Dishwasher

**Department:** Back of House

**Reports To:** Shift Supervisor and Management Team

### Primary Responsibilities:

Maintain, clean, and keep the dish area organized, insure all plate ware and silverware are clean and sanitized, Assist in food preparation

### Specific Functions and Duties:

1. Clean food and debris off plate and silverware and run them through the dish machine
2. Clean Pots, Pans and sheet trays by hand/machine insure both inside and outside are clean
3. Keep Dish area organized and clean insure floors are kept clear of debris and water
4. Take trash and cardboard out to dumpster area and insure dumpster area is clean
5. Complete assigned daily cleaning and side work / prep work
6. Break down and clean dish machine shiftily change water once an hour

### Qualifications Standards:

1. Ability to transport up to 50 pounds up to 20 times per day.
2. Organizational skills, able to keep work area clean and organized
3. Ability to stand on our feet for prolonged periods of time, Mobility is required during entire shift
4. Need to be able to work in hot and wet environment
5. Need to be able to place pots pans and trays on both high and low shelves

### Physical:

1. Ability to bend, reach, lift and carry dish racks in upwards of 40 lbs on a regular and continuous basis. Subject to wet floors and extreme temperature and humidity. Must be able to stand for long periods of time and move from area to area in the kitchen in a timely manner. Must be able to work in a fast pace environment

*Please answer the following question then sign and date on the line below*

**Can you, with or without reasonable accommodation, perform all o the job functions of this job?**

**Yes / No**

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Employee signature/Date