



SAN JUAN OAKS GOLF CLUB
DISHWASHER
JOB DESCRIPTION

DISHWASHER
Job Description Code 7000k

This position will be responsible for cleaning all dishes, kitchen, food preparation equipment, and utensils. Key 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 climbing, lifting up to 25 lbs., balancing, walking, stooping, and handling of materials. Use hands repetitively to handle, feel or operate standard kitchen equipment; reach with hands and arms. Specific vision abilities required by this job include close vision, distance vision and the ability to adjust focus.