

## **Dishwasher**

### **UF4137**

#### **Job Overview:**

The Dishwasher supports food service operations by cleaning and sanitizing dishes, glassware, utensils, pots, pans, and kitchen equipment used in food preparation and service. This role is essential to maintaining a steady flow of clean serviceware and supporting kitchen and service teams during daily operations and events.

Dishwashers work primarily in dish rooms and kitchen support areas and focus on warewashing, sanitation, and maintaining the cleanliness of assigned workstations. Responsibilities may vary based on unit size, service volume, and operational needs.

#### **General Responsibilities:**

- Wash, rinse, and sanitize dishes, glassware, utensils, pots, pans, and kitchen equipment.
- Operate dishwashing machines and manual washing stations in accordance with sanitation standards.
- Ensure clean items are properly stored and organized for reuse.
- Maintain cleanliness and organization of dish room work areas.
- Assist with removal of trash, food waste, and recyclables from dish room areas.
- Maintain dishwashing equipment and report malfunctions or maintenance needs.
- Follow proper handling and use of cleaning chemicals and supplies.
- Support kitchen and service teams by ensuring a consistent supply of clean serviceware.
- Adhere to food safety, sanitation, HACCP (Hazard Analysis Critical Control Point), and Health Department regulations.
- Attend required training, safety meetings, and pre-shift briefings.
- Use required Personal Protective Equipment (PPE) and follow safe work practices.
- Report accidents, injuries, or unsafe conditions promptly.
- Perform additional duties and responsibilities as assigned.

#### **Job Qualifications**

##### **Experience/Knowledge:**

- High School diploma, GED, or equivalent experience preferred.
- Prior dishwashing or food service experience preferred.

##### **Skills/Aptitude:**

- Ability to follow written and verbal instructions accurately.

- Ability to follow cleanliness and sanitation standards.
- Ability to work efficiently in fast-paced environments.
- Ability to perform repetitive tasks safely and consistently.
- Ability to work as part of a team supporting food service operations.

## **License/Qualifications**

### **Certifications**

- None.

### **General Qualifications:**

- Willingness to learn and support kitchen operations.
- Maturity of judgment and professional demeanor.
- Maintains high standards for cleanliness, organization, and accountability.
- Reliable attendance and punctuality in accordance with Sodexo policies and unit schedules.
- Ability to work a flexible schedule, including nights, weekends, holidays, and extended hours.
- Must comply with all dress code, safety, and PPE requirements.

### **Physical Requirements:**

- Close vision, distance vision, peripheral vision, depth perception, and ability to adjust focus, with or without corrective lenses.
- Ability to walk or stand for extended periods of time, throughout the entire duration of a shift, which may often exceed 8 hours.
- Ability to frequently lift, carry, push, and pull dish racks and equipment.
- Ability to frequently lift and move up to 35 pounds and occasionally lift and move up to 40 pounds.
- Ability to reach, bend, stoop, and perform repetitive motions.
- Ability to work in wet and humid conditions.

### **Working Conditions (may add additional conditions specific to defined work location):**

- Works primarily in dish rooms and kitchen support areas.
- Exposure to wet floors, heat, steam, cleaning chemicals, and kitchen equipment.
- Moderate to loud noise levels during peak operations.
- Requires consistent use of Personal Protective Equipment (PPE).

**Unit Description: Identify unit-specific job tasks and qualifications in relation to this job. List any language(s), software or registrations required to perform this job. Please describe the typical writing, speaking and presentation skills required for this job and identify the audience.**

**Employee signature below constitutes employee's understanding of the responsibilities, qualifications, requirements and working conditions of the position.**

**Employee** \_\_\_\_\_ **Date** \_\_\_\_\_  
**Manager** \_\_\_\_\_ **Date** \_\_\_\_\_