



Dishwasher

Job Summary:

The Dishwasher is responsible for maintaining cleanliness and sanitation standards for china, glassware, tableware, cooking utensils, etc., using machine and manual cleaning methods.

Responsibilities include but are not limited to:

- Load, run and unload dish machine.
- Keep the dish machine clean and report any functional or mechanical problems immediately to Executive Chef.
- Monitor dish machine water temperature to ensure sanitary wash cycle.
- Wash and store all tableware and kitchenware. Maintain adequate levels of clean tableware for dining room and kitchen.
- Clean floor mats nightly.
- Clean work area, kitchen and equipment using broom, mop, sponge, cleaning solution or other appropriate tool or material.
- Bag and haul dish room trash to dumpsters.
- Perform general cleaning tasks while adhering to health and safety standards.
- Possess current health department certifications required to work in a restaurant or be willing to obtain one by the first day of employment.

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