DISHWASHER – JOB DESCRIPTION

JOB SUMMARY:

The Dishwasher will work under the direction of the Food Services Manager. The Dishwasher is responsible for washing dishes, cutlery, and pots in an efficient and safe manner.

KEY DUTIES AND RESPONSIBILITIES:

- 1. Organizes and efficiently washes dishes, pots, and cutlery in accordance with health and safety procedures.
- 2. Sorts and stores all washed items.
- 3. Washes dishes, glassware, flatware, pots and/or pans using dishwasher or by hand.
- 4. Washes trays and other utensils in containers that have been used in food service.
- 5. Maintains the confidentiality of information relating to residents, families, colleagues, and the operation of the residence and organization.
- 6. Ensures tools and equipment are always in good working order and uses equipment safely.
- 7. Remove dishes from dining room and clean tables. Transport items to the dish area to be scraped and cleaned.
- 8. Understands and follows all health and safety policies and procedures.
- 9. Cleans and sanitizes dishwasher mats, dish carts and dish racks.
- 10. Maintains cleanliness of floors and walls in kitchen area.
- 11. Demonstrates and incorporates principals of safety, loss prevention and risk
- 12. Empties and cleans all waste containers and transports garbage to designated area.
- 13. Management for self and others into daily activities and ensures participation in safety training, drills and exercise
- 14. Complies with infection control protocols as directed.
- 15. Works cooperatively with all employees, volunteers, and other persons contacted during the course of performing duties.
- 16. Reports all actual or potentially hazardous situations.
- 17. Assists other team members as needed or when business needs dictate

QUALIFICATIONS:

- Must be able to prioritize and plan work activities to use time efficiently.
- Must be organized, accurate, thorough, and able to monitor work for quality.
- Must be dependable, able to follow instructions, respond to management direction, and must be able to provide performance through management feedback.
- Must show respect and sensitivity for those with barriers to employment.
- Must work safely to reduce the risk of injury to self, other staff members and residents.
- Consistently maintains acceptable level of productivity.
- Must perform job duties in a prompt, thorough and acceptable manner.
- Must be able to respond to emergency situations.

PLEASE SEND RESUMES TO: molly@vrs.org





EDUCATION/TRAINING:

- Minimum Canadian Grade 10 education or equivalent.
- Food Handling Certificate is an asset.
- Valid WHMIS Certificate.

EXPERIENCE:

Previous dishwashing experience is considered an asset.

PERSONAL:

- Must be able to speak English fluently and communicate effectively both verbally and in the composition of written materials.
- Must pass a Criminal Record Check.

WORKING CONDITIONS:

- The incumbent must be able to perform physical work required for the job.
- The position requires standing for extended periods of time, lifting and carrying objects up to 40 lbs.

**All applicants must be fully vaccinated with at least two doses of the COVID-19 vaccine. Proof of vaccination is required upon hire.

PLEASE SEND RESUMES TO: molly@vrs.org

