



JOB TITLE: DISHWASHER/KITCHEN ASSISTANT

REPORTS TO: DELI MANAGER/SUPERVISOR

Revision Date: 11/2021

JOB FUNCTION: To maintain a level of cleanliness exceeding health code standards. Responsible for doing all dishes according to proper procedures.

DUTIES AND RESPONSIBILITIES:

- Cleans dishes, pots, pans and utensils by hand or using a commercial dishwasher.
- Practices safety procedures when handling knives and other sharp objects.
- Advise Kitchen Supervisor of cleaning supplies needed.
- Ability to provide customer service in a friendly and prompt manner while providing breaks for the deli staff.
- Maintain hot bar and soup area throughout shift.
- Light deli prep as assigned by Kitchen Supervisor.
- Take down hot bar and soup area at the end of shift.
- Responsible for sweeping/mopping kitchen floors and cooler.
- Keeps sinks and surrounding areas clean/walls, floors, Dishwasher and hood vents.
- Clean all drains in the kitchen area with hot water and cleaning solution and a scrubbing wand.
- Maintain and check proper levels of sanitizing solutions in sanitizing sink.
- Maintain health code standards when handling and preparing the chickens for the rotisserie three times a day.
- Learn how to operate the rotisserie machine and chicken case on the store floor.

SAFETY

- Emphasize safety and safe body mechanics in a fast-paced department; participate in ongoing training.
- Be proactive in reducing work-related injuries; recognize and solve potentially hazardous situations, and/or bring to the attention of the Department Manager.
- Ensure staff members are trained to respond to potential safety issues within department (customer falls, etc.)

QUALIFICATIONS:

- Demonstrates ability to follow directions, handle multiple tasks and work unsupervised.
- Ability to work varied hours and days
- Ability to remain calm when adversity is encountered
- Ability to communicate effectively with members, customers, managers, staff, and vendors.
- Ability to read, write and do basic math skills accurately to complete necessary documentation.

ESSENTIAL PHYSICAL REQUIREMENTS:

- Ability to freely access all areas of the store including selling floor, stock areas, and kitchen.
- Ability to move or handle merchandise throughout the store generally weighing up to 50 pounds for up to 8 hours per day.
- Ability to stand, bend, stoop and reach for up to 8 hours per day.
- Ability to operate commercial dishwasher.

Disclaimer Notice: The job duties, elements, responsibilities, skills, functions, experience, educational factors, and the requirements and conditions listed in this job description are representative only and not exhaustive of the tasks that an employee may be required to perform. Lakewinds Natural Foods reserves the right to revise this job description at any time and to require employees to perform other tasks as circumstances or conditions of its business, competitive considerations, or the work environment change.