

**ASBURY POINTE**  
**JOB DESCRIPTION**

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**JOB TITLE:** Dishwasher  
**DEPARTMENT:** Dining Services  
**SUPERVISION:** Dining Service Manager  
**WORK AREA:** Kitchen

**I. JOB SUMMARY:** Responsible for warewashing and storage of food preparation equipment and dishware; disposal of waste products from meal preparation; storage and "First In - First Out" rotation of perishable and non-perishable products; general cleaning and sanitation.

**II. ESSENTIAL COMPETENCIES:**

1. Operates the dishwashing machine to properly wash and sanitize all dishes, silverware, glasses, utensils and cooking equipment.
2. Maintains an organized and sanitary dish washing area. This includes keeping the work tables, sink and floor neat and clean, as well as emptying the refuse containers after each meal according to policy and procedure.
3. Puts food and supplies away after delivery following established rotation policy and procedure (first in - first out).
4. Utilizes proper food handling, cleaning and ware washing techniques to ensure optimal infection control.
5. Observes proper body mechanic technique in lifting and other physical labor.
6. Maintains CONFIDENTIALITY of all pertinent facility, staff and resident care information.
7. Assures that Residents right to fair and equitable treatment, self determination, individuality, privacy, property and civil rights, including the right to file complaints, are followed.
8. Attends and participates in inservice education classes and on-the-job training programs as required. Attends and participates in workshops, seminars, etc. as directed.

**III. OTHER RELATED COMPETENCIES**

1. All other duties as may be assigned by the Chef, Manager or Dining Room Supervisor.

DESCRIPTION

Dishwasher

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- 2. Follows all established safety procedures and precautions.

IV. WORKING CONDITIONS

Standing, walking for long periods of time. Full range of mobility and motion; ability to lift/carry medium weight (up to 50 lbs.), and push/pull medium weight (up to 90 lbs.). Bending, stooping and ascending/descending stairs. Corrected vision and hearing, color discrimination, depth perception and sense of touch. Must be able to tolerate heights over 6 ft., skin irritants, lung irritants, and chemicals.

V. PERSONAL QUALIFICATIONS

Must be able to follow written and verbal instructions in English. Previous experience preferred working in a kitchen where large quantities of food are prepared. Must have general working knowledge of and ability to use kitchen equipment. Must know how to use general cleaning equipment and materials. Must be interested in improving skills, and possess an ability to learn the methods and procedures of food operation and a large scale kitchen. Must be able to function as a team member. Prepares and portions food items as designated.

Approved by:

  
 Executive Director

Director of Human Resources

  
 Department Director

I have received a copy of this job description. \_\_\_\_\_  
 Staff Member Date