

GENERAL UTILITY

Summary: Maintains kitchen work areas, and keeps equipment and utensils clean and orderly.

Essential Duties and Responsibilities:

- Operates automatic dishwashing system. Maintains cleanliness of all dishwashing components
- Cleans pots and serveware utilizing manual dishwashing protocol.
- Sweeps and mops floors to comply with safety and sanitation standards.
- Washes worktables, walls, refrigerators, meat blocks and other food prep surfaces.
- Removes trash and places it into designated containers. Steam cleans or hoses out garbage cans.
- Transfers supplies and equipment between storage and work areas.
- Assists with banquet table and front of the house set up.
- Assist with loading or unloading and delivering supplies and product.
- Distributes supplies, utensils and portable equipment as needed.
- Complies with outlined sanitation and safety requirements.
- Performs other duties as assigned.