

# SANITATION



## GENERAL DESCRIPTION

Sanitation employees are responsible for the cleaning, organizing, and preparing the restaurant. Sanitation employees help ensure that our restaurant exceeds health codes, ensure that the restaurant is a great establishment not only to dine at but also to work at.

## PRIMARY FUNCTIONS

- Providing excellent customer service
- Properly cleans and sanitizes all dishes, glassware, utensils and pots
- Responsible for maintaining and usage of dish machine
- Assists with cleaning other areas of the restaurant as requested
- Restocks all dishes, glassware, utensils, pots, and pans
- Removes all garbage
- Breaks down, cleans, and sanitizes the dish machine at the end of a shift
- Performs additional responsibilities, although not detailed, as requested
- Keep the floors clean
- Servicing, cleaning and supplies the bathrooms
- In charge of most all of the cleaning and keeping of the building
- Any additional duties assigned to them by management

## REQUIREMENTS

- Fluent in English
- Ability to lift 75 pounds
- Team player, coachable, hardworking, and enthusiastic
- Knowledge of basic sanitary guidelines
- Knowledge of basic dish machine operations
- Ability to multitask

### Disclaimer

The above statements are intended to describe the general nature and level of work being performed by people assigned to this classification. They are not to be construed as an exhaustive list of all responsibilities, duties, and skills required of personnel so classified. All personnel may be required to perform duties outside of their normal responsibilities from time to time, as needed.