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**Job Description:** Dishwasher

**Non-Exempt:** Hourly worker and **Seasonal Summer Worker**

**Position Summary:**

In general, the dishwasher is responsible for maintain cleanliness and sanitation standards for restaurant and serving equipment.

**Essential Job Functions:**

- Sort and rinse dirty dishes, glasses, tableware, and other cooking utensils and place them in racks to send through dish machine.
- Sort and stack clean dishes. Carries clean dishes to cook's line and other proper storage areas.
- Change dishwater in dish machine and rinsing area every hour and silverware dish tray.
- Wash pots and pans.
- Remove trash to dumpster
- Keep kitchen clean
- Sweep and mop floors

**Other Responsibilities:**

- Other duties assigned by the kitchen manager.

**ADA Requirements**

- Continuously
  - Standing
  - Grasping
  - Lifting 10 pounds or less Visual acuity to determine accuracy, neatness and thoroughness of work assigned and determine safety of workplace surroundings (kitchen, storage, guests etc).
- Frequently
  - Repetitive use of hands and arms
  - Lifting 11 to 25 pounds

- Carrying 10 pounds or less
- Occasionally
  - Bending Over
  - Reaching Overhead
  - Pushing or Pulling
  - Carrying 11 to 25 pounds
- Environmental Conditions
  - Occasionally works in hot/heat inside.
  - Frequently around chemicals.
  - Occasionally around sharp objects or tools.
  - Continuously around wet, slippery floors or surfaces.
  - Frequently working with others.

**Qualifications and Education Requirements:**

- Must be able to read labels on chemicals
- Knowledge of workplace and safety procedures.

**Supervision:**

- Dishwashers are supervised by the kitchen manager, executive chef, and by the food and beverage manager.

\*\*Please note that this job description is meant to give a basic understanding of the position and does not cover every part of the job duties and requirements. TRMF reserves the right to change or assign other duties to this position. \*\*