



Egg N' Joe Franchise Systems, LLC. believes that in order to achieve our mission of Delight Our Guests, every employee must make a significant contribution. That contribution should not be limited by the assigned responsibilities. Therefore, this position description is designed to outline primary duties, qualifications, and job scope, but not limit the incumbent nor the organization to just the work identified. It is our expectation that each employee will offer his/her services wherever and whenever necessary to Delight Our Guest.

Job title	<i>Dishwasher</i>
Reports to	<i>Kitchen Manager</i>
Status	<i>Non-exempt</i>

Job purpose

Maintains the dish room and dish machine in a sanitary and efficient manner. Ensures a consistent supply of clean-like-new dishes, glassware, trays, utensils, pots, pans, cookware, and small wares for the back and front of the house through proper washing and sanitizing processes.

Essential Functions

- Sets up, maintains, and breaks down dish machine, including arms, screens, and baskets.
 - Checks machine consistently throughout shift to ensure proper operation including:
 - Water temperature is at correct level
 - Sanitation levels are within the correct ppm levels
 - Correct operation
 - Visually inspects dishes, glassware, cups, trays, utensils, and small wares to ensure they are clean like new
 - Reports any defects to Manager on Duty immediately
- Washes and stores in proper place all dishes, glassware, cups, trays, utensils, and small wares, pots, pans, and anything else used in preparation, cooking, or storage of food items for front and back of the house.
- Ensures all sanitation solutions in dish machine and pot sinks meet specific requirements for health code standards

- Removes trash from dish room and places in dumpster.
 - Cleans and sanitizes garbage cans and keeps clean liners in cans at all times.
- Maintains cleanliness and organization of utensil racks, dish storage area, mop area, and chemical storage area.
- Completes side work and extra projects as assigned

Qualifications

- Must have a valid Food Handler's Card
- Must be able to meet the shift's needs of fluctuating business demands
- Must make quality decisions relying on experience and good judgement with supervisory assistance by the manager on duty.
- Must be able to work independently as well as in a team environment

Working conditions

- Subject to wet floors, temperature extremes, and loud noises.

Physical requirements

SENSORY

- **VISION – NEAR** – Ability to see clearly printed material at close ranges (18 inches or less). Corrective lenses permissible
- **HEARING** – Ability to hear in one or both ears so that verbal communication can be received, understood, and acted upon in either a face-to-face or a telecommunications basis.
- **SPEAKING** – Ability to express oneself verbally with clarity in either a face-to-face or a telecommunications basis.
- **TOUCHING** – Ability of body parts, usually fingers and hands, to ascertain the texture of objects or commodities such as smooth/coarse, sharp/dull, etc. as well as temperature, stability, etc.

PHYSICAL

- **WALKING** – Ability to exert a reasonable paced mobility from one point to another within a generally accepted time frame, and recognizing the conditions of the environment as to breadth/ narrowness, clutter, etc.
- **BENDING** – Ability to move and control one's torso so items can be picked up from a lower surface level.
- **HANDLING** – Ability to grasp, hold, set down redirect with hands or fingers, turn, control, and manipulate objects and commodities.
- **FINGERING** – Ability to control and utilize fingers in a dexterous and coordinated manner for such activities as writing, typing, keyboarding, slicing, chopping, operating equipment, etc.
- **REACHING** – Ability to stretch body and extend arms to place or secure objects and commodities at a distance above, to the side of, or below the normal standing level of the individual.
- **SQUATTING** – Ability to flex legs at the knees to lower body position.
- **LIFTING** – Up to 40 pounds - Ability to use body parts, usually arms and hands (occasionally shoulders and back) to elevate an object or commodity above its previous surface level.

- **REPETITIVE MOTIONS** – Ability to use body parts on a regular and continuing basis to repeat the same motions for a reasonable period of time without resting.
- **STOOPING** – Ability to flex legs at the knees and move the upper body forward and down.

Date Reviewed with Team Member: _____

Accommodations Requested (if needed):

Team Member Name: _____

Team Member Signature: _____

Manager Name: _____

Manager Signature: _____