

Job Title: Dishwasher / Cleaner

Department: Food Service

Reports to: Kitchen Supervisor / Food Services Manager

Capon Springs and Farms is looking for an upbeat, positive individual to join our Kitchen team as a Dishwasher/Cleaner. Our dishwashers play a vital role in the kitchen by ensuring all food service utensils, plates, silverware, glassware, pots, pans, etc. are clean and sanitized. Responsible for maintaining the cleanliness of the back of house area to ensure that prep areas are ready for use to prepare delicious meals that nurture and enhance the lives of our guests.

Capon Springs and Farms proudly offers a rich history, steeped in tradition and a commitment to our guests and co-workers. We invite you to learn more about our culture and company at www.caponsprings.net.

Key Areas of Responsibility:

- Washes and sanitizes all dishes, glassware, flatware, and pots or pans, etc. using a dishwasher or by hand.
- Scrapes, rinses, and loads dishes and utensils into dishwasher.
- Adds soap and rinse agent to dishwasher.
- Ensures proper wash (140 degrees) and rinse (180 degrees) temperature.
- Unloads the dishwasher and places clean dishes, utensils, or cooking equipment in proper storage area.
- Cleans and sanitizes dishwasher and reports any issues to the kitchen supervisor or food services manager.
- Adds salt to water softener and de-limes dishwasher bi-weekly.
- Maintains kitchen work areas, equipment, or utensils in clean and orderly condition.
- Empties trash containers regularly and places it in designated pick-up area.
- Removes grease buckets from the kitchen and empties them into the grease barrel.
- May assist with unloading delivery trucks, loads items onto dolly or cart and delivers them to proper location.
- Transfers food, supplies, or equipment from storage areas and freezers to work areas.
- Sweeps and mops all kitchen areas including the back kitchen, cooking kitchen and bake shop.
- Other duties as assigned by supervisor/manager. Must be willing to work in other areas of the food service department as needed.

Education:

- No Education level required.

Experience:

- Experience in a food service-related field is a plus.

Training:

- StateFoodSafety Certification for WV.

Knowledge and Characteristics:

- Must be at least 16 years of age to operate dishwasher.
- Must be able lift up to 50 lbs. and move in a full range of motion.
- Ability to maintain professional, courteous working relationships with co-workers and department managers.

Terms of Employment:

Full or part-time seasonal position from mid-April to mid-November. Days and hours will vary but may require day, evening, weekend and holiday work and possible overtime during the peak season. Work will be mainly indoors but may require some outdoor work when meals are served at the Sunset Lodge Hill Pavilion. Starting pay rate is based on experience.

This job description is not intended to and does not create a contract or offer of employment. If hired, employment will be on an at-will basis and can be terminated by either party.

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