



Job Title: Dishwasher

Status: Full Time Non-Exempt

Reports To: Kitchen Manager

Summary of Position: The Dishwasher position is responsible for dishwashing and sanitation of the Nutrition Department.

Responsibilities & Duties:

- Adheres to and clearly articulates the mission and core values of WASI
- Ensures sanitation of assigned areas making sure supplies are properly stocked, set up, and cleaned.
- Maintains dish machine station and storage areas following proper sanitation, safety, and operational procedures.
- Daily Chores from chore list
- Comply with statutes and regulations about confidentiality of family members including to HIPAA, etc.
- Ensures that food is received, stored, prepared, held and served under sanitary conditions to prevent the transmission of food borne illness.
- Performs other related duties as assigned.

Qualifications

Skills and Abilities Required:

- Ability to understand and monitor applicable regulations, policies and procedures.
- Good verbal and written communication skills.

Skills and Abilities Preferred:

- High school diploma
- Experience with dishwashing and kitchen work
- Effective decision making and problems solving skills.
- Good interpersonal relationship skills
- Ability to work as a member of a team

Core Competencies:

- Belief in the mission and core values of WASI
- Team player
- Self directed
- Positive Attitude

Physical demands: While performing the responsibilities of the Dishwasher job, the employee

is required to talk and hear. The employee is often required to sit and use their hands and fingers, to handle or feel. The employee is occasionally required to stand, walk, reach with arms and hands, climb or balance, and to stoop, kneel, crouch or crawl. Vision abilities required by this job include close vision. Specific physical demands include, but are not limited to:

- Constant standing and walking
- Constant forward reaching to 45 – 60 degrees
- Frequent forward reaching between 60 – 90 degrees
- Occasional to frequent over head reaching
- Frequent neck flexion
- Occasional lifting and handling of weights up to 50 #
- Constant bilateral handling
- Constant unilateral fingering
- Frequent push pull of light trolleys within the kitchen only
- Frequent crouching, stooping

Physical Demand Level: Medium

Work Environment:

There is a high volume of staff in the kitchen at all times. The kitchen may be a relatively small area with a high volume of carts moving both within and throughout the kitchen. This means that frequent direction changes are required by staff to either get out of each other's way or to work within their own area.

The workers are required to walk and stand on a firm/hard surface. The floor surface should be non-slip; there may be wet areas through spillage, which needs to be cleaned up on a regular basis. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions. While performing the duties of this job, the employee is occasionally exposed to fumes or airborne particles and toxic or caustic chemicals. The noises level in the work environment is usually moderate.

NOTE: WASI is a dynamic organization changing as needed to best address its goals. This job description is representative of duties at a moment in time and is intended as a "living document" updated periodically to reflect changes in job responsibilities and/or emphasis. It is not intended or implied to be an employment contract but is a communication tool to explain the responsibilities, advertise the job and identify performance measures and potential training needs.

I received a copy of this job description, and the responsibilities of my job were explained to me by my supervisor.

Employee Signature

Printed Name

Date

Supervisor Signature

Printed Name

Date