

# Download File PDF Restaurant Manual

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## Dishwasher Functions & Responsibilities

Your role as a Dishwasher is extremely important to our restaurant. Your speed and efficiency are imperative to the smooth operation of customer service. You have a major role in and responsibility for the quick turnover of tables. Your efficiency and cleanliness will help assure 100% guest satisfaction. Hospitality is our keynote, and "You Can Make a Difference" is our key phrase: both are essential to keep our customer coming back.

### GENERAL JOB GUIDELINES AND RESPONSIBILITIES

- Ensuring the cleanliness of every dish, pot, pan, piece of silverware, and glass that goes to the kitchen and our guests.
- Ensuring the dish machine is operating at correct temperatures in all cycles.
- Ensuring that the proper detergents (and levels of detergents) are being used in the dish machine and pot washing sinks.
- Ensuring that the proper sanitizers are being used when cleaning walls, countertops, and floors.
- Abiding by the Material Safety Data Sheets (MSDS) that outline hazardous chemical use.
- Maintaining an inventory of all dishes, pots, pans, silverware, glassware, and kitchen utensils, which enables us to control loss and waste.
- Maintaining a waste management program in the dish area: controlling unnecessary disposal of wrapped and/or unused crackers, Sweet n'Low, tea bags, creamers, jellies, knives, forks, spoons, ramekins, napkins, dishes, bowls, and glasses.
- Maintaining safe, clean, and organized walk ways in the kitchen.
- Assisting kitchen with prep work during off peak hours.
- You are to ensure that the dish area, kitchen floor, employee restroom, employee break area, and storage areas are spotlessly cleaned at all times.



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