

Dishwasher/Barback Job Overview

Duties (Include, but not limited to.)

- Replenishing stock in the kitchen and the bar per direction from staff
- Light cleaning including but not limited to; line sweeps, dining room spot cleaning, clearing/ wiping and resetting tables.
- Running food
- Take out garbage and recycling in the kitchen and the bar.
- Cleaning projects, as assigned
- Assist staff in any areas requested including light prep, filling ice bins, changing kegs/ soda bags
- Keep dishes and glassware clean and stocked
- Maintain a clean and safe work area
- Strict adherence to Food Safety and Sanitation guidelines
- Responsible for cleaning and maintaining the dish area and the dish machine.

Position Requirements

- One year comparable restaurant experience
- Experience working in a high volume setting
- Excellent presentation and appearance
- Punctuality
- Organizational skills and Ability to Multi Task
- Keep Cool and Controlled Under Pressure
- Work on Feet up to 10 hours in an environment frequently above 90 degrees
- Able to communicate with guests, co-workers and managers
- Able to deal with difficult people politely and respectfully
- Able to Lift 50 lbs.
- Willing to work Nights, Holidays and Weekends
- Able to Take Direction
- Excellent attendance and schedule flexibility
- High School Diploma is preferred but not required
- Hear 100% with correction
- See with 20/20 vision with correction
- Able to work well with others in a team environment

Dishwasher/Barback Job Description

Contribution:

The Dishwasher/ Barback contributes to the success of the restaurant through the support of the cooks and service staff. The Dishwasher/ Barback's responsibility is to work very closely with the cooks and servers to ensure that they have all the tools and support needed to give high quality service. The Dishwasher/ Barback is also responsible for ongoing cleanliness and organization of the dish/ chemical area.

Reporting Relationship:

Dishwasher/ Barback reports to the shift leads in the bar and kitchen.

General Kitchen Responsibilities:

- Washing of all kitchen dishes and utensils.
- Maintaining a clean work space, degreasing dishwasher, scrubbing sinks and walls around dish area, organizing chemical racks and dish storage areas
- Maintain a clean, sanitary and safe work station
- Participate in a Team Environment helping coworkers with completion of all assigned tasks
- Communicate efficiently with management any issues relating to maintenance
- Maintain food safety and sanitation procedures according to Health department standards and Sportys policies and procedures.
- Thoroughly clean station on a daily basis at completion of shift and any other assigned cleaning projects
- All other duties as assigned
- Spot cleaning of kitchen as necessary. Line sweeps, cleaning spills, breaking down/ removing cardboard or emptying garbage.
- Light prep work as necessary. Patty burgers, cut fries, retrieving items from basement for restocking the line cooler or freezer. Being a useful set of hands as needed and directed by the shift leader.

General Bar Responsibilities:

- Clearing and wiping down tables in a timely manner as needed by the service staff. Taking glassware to the bar, dishes to the kitchen.
- Maintain dining room cleanliness. Sweeping and mopping spills, spot cleaning and restocking table caddies.
- Washing and restocking bar glassware as necessary.
- Changing kegs, retrieving liquor mixes, stocking product and changing soda boxes as directed by the bar staff.
- Light sidework as necessary. Rolling silverware, cutting fruit, making/ filling bar mixes.

Participate in a Team Environment

- Provide help to any coworker whenever possible.
- Request help immediately when needed for any reason.
- Communicate with coworkers in a professional and courteous manner.
- Set a good example through attitude, involvement, and positive influence.

Shift Duties:

- Clock In and Out
- Support staff as directed
- Return dirty dishes and utensils to dish area.
- After shift, clean all dishes and clean entire dish areas including the dishwasher and the surrounding walls
- Maintain Sanitary Work Area

- Sweep and Mop work area
- Take out trash and recycling

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Employee Name (Print)

Employee Signature

Date