Desert Falls Country Club

Dishwasher

Position Overview

Responsible for maintaining a safe and sanitary kitchen work area while ensuring that restaurant equipment, utensils, and appliances are cleaned and properly stored. Supports overall food and beverage operations by upholding sanitation standards and assisting with kitchen duties.

Key Responsibilities

- Clean and organize dishwashing area.
- Wash dishes, glasses, pots, pans, utensils, and appliances.
- Return clean items to storage areas.
- Sweep/mop floors; wash tables, walls, refrigerators, and other surfaces.
- Handle garbage and recyclables.
- Transport dishes/equipment between workstations.
- Assist with basic kitchen prep and setup as needed.
- Follow safety procedures and report issues.
- Perform other duties as assigned.

Qualifications / Requirements

- High school diploma or equivalent preferred.
- 1–3 months related experience preferred.
- Current Food Handler ' s Card required.
- Strong communication and teamwork skills.
- Ability to work independently and in fast-paced environments.
- Flexible schedule (evenings, weekends, holidays).

Physical Demands / Requirements

- Standing/walking for extended periods.
- Lifting up to 20 lbs frequently, 50 lbs occasionally.

- Frequent bending, kneeling, twisting, reaching.
- Exposure to hot water, chemicals, slippery floors.

Acknowledgment of Job Description

I have read and understand the responsibilities and requirements outlined in this Job Description.

Employee Signature: _____ Date: _____

Manager Signature: _____ Date: _____