

Busser
Mesquite Grill Inc,
Order#: NY1206964

Summary: Maintains kitchen work areas and restaurant equipment and utensils in clean and orderly condition by performing the following duties.

Duties and Responsibilities include the following. Other duties may be assigned.

1. Scrapes food from dirty dishes and washes them by hand or places them in racks or on conveyor to dishwashing machine.
2. Maintains the cleanliness of the restaurant including cleaning inside and outside of restaurant, sweeping the restaurant, cleaning windows, cleaning filters, clearing and wiping down tables.
3. Places, changes and transports the trash to dumpsters.
4. Sets up patio furniture including setting up tables and opening umbrellas.
5. Brings in patio furniture at the end of the day.
6. Transfers supplies and equipment between storage and work areas.
7. Sets up tables for customers.
8. Extracts dirty water as per company policies.
9. Checks tables and wipes down chairs.
10. Maintains chips including filling chip bags, determining availability and freshness of chips.
11. Checks salt and pepper shakers.
12. Changes light bulbs if necessary.
13. Checks with manager as to who is cleaning restroom on a daily basis.
14. Performs other duties as assigned.

Qualifications:

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

Apply: hr.mesquite@outlook.com