

**Dishwasher**  
**Mesquite Grill Inc,**  
Order#: NY1206973

Summary: Maintains general kitchen and housekeeping duties in the restaurant and provides general back up for the cooks as needed by performing the following duties.

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

1. Scrapes and/or cleans all debris off of dishes, utensils and glasses.
2. Loads and unloads all dishes, utensils and glasses from dishwasher.
3. Cleans all large pots and pans in sinks and cleans sinks at the end of each shift or as often as necessary.
4. Places clean glasses, dishes, utensils and pots in proper locations.
5. Cleans designated and surface areas of kitchen including counter tops, walls, mats floors and ceilings.
6. Removes garbage and grease from kitchen area and dispenses in appropriate areas.
7. Sweeps and mops the kitchen area at the end of each shift or more if necessary.
8. Carries supplies into appropriate areas and stocks supplies as needed.
9. Maintains cleaning supply inventory and obtains additional supplies as needed.
10. Reports any maintenance, emergencies and/or needed repairs to the cook, chef or manager.
11. Provides general cleaning and upkeep of all restrooms.
12. Sweeps and cleans surrounding area outside the restaurant when necessary.
13. Reports any health and/or safety concerns/violations immediately to management.
14. Assists cooks with kitchen responsibilities when requested.
15. 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](mailto:hr.mesquite@outlook.com)