

MADDALENAS

CheeseCake & Catering Inc.

EST. 1982

Dishwasher Position:

Pay: \$16.00 - \$18.00/ Hr.

30 – 40 Hours per week

- Make sure the dish rack is empty before beginning to wash, plan ahead so there is room to stack the clean dishes while they dry.
- Before washing dishes, empty and sanitize the sink with bleach
- Dishes, pots, bowls etc. brought to the sink station must be rinsed off in the big sink
- Rinse all dishes to prevent food hardening on the dishes waiting to be washed. Begin by stacking all the (rinsed) bowls together from smallest to largest, then stack all hotel pans together, then all bus buckets etc. Use a tall bucket fill with hot water to soak the utensils.
- (Fill the sink newly sanitized sink with Very HOT soapy water.
- Make your green scrubby bigger by using two or three in your hand allowing for greater covering to wash more surface and be more efficiently wash top, bottom, inside, and outside your pots, pans bowls and buckets even bus buckets need to be cleaned inside and out. Important because all these items get nested together and bottoms insides stacked against bottoms. When washing plastic domes or bowls always clean with cotton towels or soft sponge to avoid scratching.
- Very important to learn the proper place to put clean dishes away so that they are easily accessible when needed
- Please take responsibility to put away other clean equipment that may have been left out on the table/returned from an event etc.
- The person in this position will be asked to be responsible for the area outside the bakery by the driveway. Equipment is often left in this area that needs to be put inside the bakery, or in the loft above the bakery or back on the trailer.
- The person in this position is also asked to keep the drains clean and bleached once a week so that they don't get filled with accumulated debris and clog and smell
- Help with prep for savory as well as cheesecake production etc.

10/29/24