



## *Dishwasher Duties*

### **9:00am**

Set up linen bags and lay out mats. Pull any trash outside to dump.

### **9:25am**

Re-assemble dish machine, turn on. Check dish chemical levels on machine and all dispensers.

### **9:35am**

Clean both restrooms:

- Clean and sanitize toilets and sinks focus on basins, stainless steel and inner bowls (use proper chemicals and tools).
- Clean mirrors (use glass cleaner and paper towels)
- Refill all paper towels, toilet paper and hand soap dispensers.
- Clean all baby changing stations and refill paper pads if necessary. Advise manager of any broken pieces.
- Take out trash if needed (check sanitary receptacles in Women's Room stalls and replace with new disposal bag).
- Clean all partitions and any stainless
- Check to ensure no burnt out light bulbs

## **10:30am**

Fill mop bucket ½ full with floor cleaner.

Spot sweep areas in the restaurant that are needed.

Scrub and clean the designated area of the restaurant as well as the bathrooms. (Remember to change water periodically).

## **2:00pm**

Begin prepping potatoes per the KM's guidance. Prep other items with the prep department as directed by the KM.

When washing potatoes for today's prep. Allow potatoes to air dry *completely* while you perform other prep items. (This may be done ahead of time, the night before)

## **2:30pm**

Check parking lot and sweep areas needed.

- Be sure to check rock/mulch beds for trash and cigarette butts.
- Be sure to get the corners of the curbs.
- Clean "dumpster pad".

## **4:00pm**

Catch up dishes to keep the dish area organized.

## **9:30pm**

Ensure potatoes are completely dry before oiling and salting.

Follow KM guidance for par.

Complete side work and check out with a manager when cut.