

**PA LIONS BEACON LODGE CAMP
JOB DESCRIPTION**

POSITION: **DISHWASHER**

HOURS: **AS SCHEDULED BY Camp Coordinator / FOOD SERVICE SUPERVISOR**

WAGE/SALARY: **HOURLY WAGE.**

SUPERVISOR: **CREW LEADER, CHAIN OF COMMAND FOR DISCIPLINARY ACTION WILL BE CREW LEADER, FOOD SERVICE SUPERVISOR, CAMP DIRECTOR.**

DUTIES: **DISHWASHERS WILL PERFORM THE TASKS ASSIGNED TO THE VERY BEST OF THEIR ABILITY. THIS WILL INCLUDE BUT NOT BE LIMITED TO:**

1. Prior to all meals, tables will be sanitized with -
HOT, SOAPY WATER WITH ONE (1) CAPFUL OF CLOROX ADDED (PER BUCKET).
2. Place napkin and flatware (all flatware (knife, fork, & spoon) on napkin to the right of the plate.
3. Place glasses on the table, one for each place at the table. (In the Adult camp - also place coffee cups at the end of the tables, 6 at one end, 6 at the other end.)
5. Immediately prior to the meal, place pitchers of ice water (**and in the adult camp - pitchers of coffee**) on the table. One pitcher for every six people. If another beverage is being served this would be placed on the table in place of the ice water.
6. Prepare carts for receiving dirty dishes: place a dish tray on each shelf, one tray to have hot soapy water with one (1) capful of Clorox for flatware (i.e. knives, forks, spoons).
7. Prepare cleaning buckets for counselors to wipe tables at the end of the meal. On the counter, place one GREEN bucket of hot soapy water, and one RED bucket with one capful of CLOROX to sanitize. Dishwasher must check each table and all chairs to make sure no food is left behind.
PLEASE BE SURE WATER IS CHANGED AS NEEDED. BE SURE WATER IS ALWAYS HOT & CLEAN
8. Immediately following meal, remove dirty dishes from carts and proceed to wash dishes in accordance with instructions which are a part of this job description. ***If coffee mugs are stained, please allow mugs to soak in a tub of hot water with Clorox and dish liquid. Run them through the dishwasher when all other dishes are completed.***

9. When washing and drying are completed, place dishes, etc. back in proper Cabinets. If dishes are too hot to handle, you're welcome to use the dishwashing gloves provided for this purpose. **MAKE SURE ALL FLATWARE IS CLEAN AND FREE OF SPOTS, AND THAT ALL COFFEE CUPS ARE FREE OF STAINS**
10. Keep dishwashing area clean.
11. Clean dishwashing machine regularly.
12. Clean all dish trays, dish carts, etc. And place in proper area ready for next meal. **DISH RACKS ARE NOT TO BE PLACED ON THE FLOOR AT ANYTIME.**
13. Wash pots, and pans; (pots and pans can not be done in dishwasher) these are done in the large triple sink. Procedure for using triple sink -WASH, RINSE, SANITIZE in this order. Kitchen Helpers may also do pots / pans as they are used, but the dishwasher should be on the alert if pans need taken care of to proceed with the washing.
14. Dishwasher will also help in putting the food deliveries in proper storage area. When storing foods in storage area, please pull older cans, etc. forward and stock new cans behind. Be sure all food is
15. **AFTER** kitchen staff has gone home for the day the dishwasher will scrub the kitchen floor. This includes; moving the islands and sweeping and mopping under them, mopping under the sinks, and in front of the coffee & milk machines. In the morning check the dining room and sweep the floor prior to setting up for breakfast. **AND** on Saturday and Sunday's when the cleaning staff is not in the dishwasher should pay particular attention to the dining room. The Dining Hall should be swept and mopped following the evening meal. This is a safety precaution as well as a sanitary issue.
16. Immediately following the end of a session, the dishwasher should clean and sanitize the refuse containers.
17. The Dishwasher is responsible for removing trash to the outdoor trash area, cleaning the trash cans as needed, placing new trash bags in each can.
18. It is all kitchen staff's responsibility to keep counter tops in Dining Hall and Kitchen clean, consistently wash milk machine and milk tray, coffee machine & coffee tray.
19. Dishwasher & Kitchen Helper are responsible for cleaning & filling salt-n-pepper shakers and filling sugar & sweet-n-low packets.
All kitchen staff will be expected to work together as a team to see that all food is stored properly, prepared tastefully, served in the most healthful fashion, and that the kitchen is maintained in a clean and sanitary condition following Department of Health Guidelines, and tasks performed in an efficient manner.
Absolute cooperation between kitchen workers and all other staff is essential to the successful operation of the camp