



Position Dishwasher

Essential function of the job:

- We are hiring for various utility(dishwasher) level positions. A Utility worker is an essential member of the Fish Honolulu team dedicated to providing exceptional quality and service to our guests. The Utility worker prepares for lunch and dinner per guest orders in accordance with production requirements and quality standards while maintaining a safe and sanitary work environment. The Kitchen presents and endless amount of opportunities of learning and growth for utility worker positions of all levels.
- Ability to work, weekend, nights and holidays.
- Being able to prep, small items when needed to facilitate business needs.

Who We Look For:

Fish Honolulu is looking for employees who share the Golden Rule; people who, by nature, believe in treating others as we would have them treat us. We look for individuals who share a passion for excellence and who infuse that enthusiasm into everything they do.

Summary/Objective

The dish and general utility position is responsible for maintaining cleanliness and sanitation standards for china, glassware, tableware, cooking utensils, etc., using machine and manual cleaning methods. This position also ensures the dishwashing area is maintained as a clean, safe and sanitary facility.

Essential Functions

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

1. Sort and rinse dirty dishes, glass, tableware and other cooking utensils and place them in racks to send through dish machine.
2. Sort and stack clean dishes. Carry clean dishes to cook's line and other proper storage areas. Rewash soiled dishes before delivering.
3. Change dishwater in dish machine every hour.
4. Wash pots, pans and trays by hand.
5. Remove trash and garbage to dumpster.
6. Set up or break down dishwashing area.
7. Clean and roll/unroll mats.
8. Fill/empty soak tubs with cleaning/sanitizing solutions.
9. Sweep/mop floors.
10. Assemble/disassemble dish machine.
11. Sweep up trash around exterior of restaurant and garbage dumpster.
12. Conduct general restaurant and restroom cleaning as directed.
13. Wipe up any spills to ensure kitchen floors remain dry.
14. Notify manager anytime dish machine wash or rinse cycle falls below safety standard temperatures.
15. Do not touch dirty dishes before touching clean dishes without washing hands first.
16. Other duties as directed.