



Job Title: Dishwasher

Version Date: December 13th, 2023

Classification: Non-Exempt	Department: Production
Pay Type: Hourly	Reports to: Senior Production Manager
Position Type: Full or Part-Time	Schedule: TBD

Job Summary:

The Dishwasher supports the kitchen and bakery teams by ensuring that dishes used in the daily production of seasonal and freshly prepared foods are cleaned and put away in a timely manner. They are also tasked with ensuring the health and safety of HQ teams and Rosemont customers by maintaining an orderly and sanitary work environment including completion of proper sanitation and maintenance of the HQ space.

Duties and Responsibilities:

- Collecting used kitchenware from production areas.
- Loading and unloading dishwashing machine.
- Washing specific items by hand (e.g. wooden cutting boards, large pots and delicate china)
- Storing clean dishes, glasses and equipment appropriately.
- Ensuring there are always enough clean dishes, pots, pans and trays especially during peak hours.
- Checking washing machines' operation and promptly report any technical/performance issues.
- Cleaning and sanitizing HQ including bathroom, office, warehouse, kitchen and bakery spaces including floors.
- Emptying and taking out trash cans, compost, and recycling.
- Dusting all surfaces.
- Cleaning and waxing floors.
- Washing windows.
- Maintaining a thorough inventory of cleaning supplies and reordering when needed.
- Cleaning kitchen and bakery equipment including stoves, ovens and workspaces used by these teams.
- Deep cleaning and sanitizing walk ins, shelving and production spaces.
- Operating a pressure washer, auto scrub floor machine and automatic pot washer.
- Practicing Rosemont's standards of sanitation, site and equipment maintenance, and proper use of facilities.
- Adhering to all protocols and regulations of the Maine Departments of Health and Agriculture regarding personal and food hygiene, sanitation, cross-contamination, and safe food handling.

- Participating in team efforts to maintain and organize kitchen and bakery ingredients, products, and supply inventories, and communicating any discrepancies to the senior production manager for immediate resolution.
- Reporting all operational disruptions, changes, and successes to the senior production manager, and reporting all urgent kitchen and/or bakery maintenance needs to the senior production manager, or director of operations.
- Following all company and department policies as written in the Employee Handbook.
- Other tasks as assigned.

Required Skills/Abilities:

- Keen interest in local food systems, food trends, sustainable food economies, and specialty foods.
- A team-oriented attitude and a desire to promote a safe, respectful, and inclusive workplace.
- Independent and reliable transportation.
- Independent time-management skills and ability to sustain multiple ongoing projects.
- English language proficiency required.

Education and Experience:

- High School diploma or equivalent preferred.
- Prior experience in a kitchen or culinary environment, prior professional dishwashing experience preferred.

Work Environment:

- This is an in-person position, and all work will be carried out on-site at Rosemont Headquarters. This site is not open to the general public.
- The specific hours of employment and shift schedule will be determined in conjunction with the department manager.
- Moderate to loud noise levels in the production and warehouse facilities.
- Attendance at trainings and certifications may be required.

Physical Requirements:

- Ability to lift 50 lbs. carton or bag.
- Ability to bend, lift, twist, squat, and reach.
- Ability to stay standing throughout the duration of the shift.

The physical demands and work environment characteristics described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.