



KLA-MO-YA Casino, Corporation

34333 Hwy 97 N ♦ Chiloquin, OR 97624 ♦ 541.783.7529

www.klamoyacasino.com

DISHWASHER

REPORTING TO:	Lead Cook or F&B Supervisor
CLASSIFICATION:	Non-Management, Hourly, Regular, Full-Time
SECURITY CLEARANCE:	NON-GAMING
BENEFITS:	Eligible employees (working 30 hours or more) to receive medical, dental, and vision insurance, 401 (k) retirement plan, life and accidental death and dismemberment insurance, flexible spending accounts, supplemental life insurance, and employee assistance program. Additional benefits include company paid holidays, sick leave, vacation, paid jury duty, paid bereavement leave, and employee discounts.

INTRODUCTION

The primary responsibility of the Dishwasher is to maintain the kitchen work area, deli & buffet equipment, and utensils in clean and orderly condition within policies and procedures set forth in the Food & Beverage Department.

MAJOR DUTIES AND RESPONSIBILITIES

1. Remove food from dirty dishes and rinse them by hand before placing them in racks or on conveyor to dishwashing machine.
2. Soak pans, utensils or anything that needs to be soaked in sink to remove food, rinse off forks, knives, spoons and run through dishwasher three times.
3. Place all dried dishes, utensils, glassware, coffee cups, food containers, trays, pots and pans away.
4. Responsible for reading and adhering to all department policies, procedures, rules, and regulations in relation to the operation of equipment and sanitation chemicals.
5. Drain and refill dishwasher with clean water every two hours.
6. Wipe down counter tops around and in dish area. Clean inside of dishwashing machine with Lime Away and wipe down outside of machine and finish with steel cleaner.
7. Clean out and wash pots and pans sink and clean out all drains.
8. Responsible for ensuring that no grease is dumped down any of the drains.
9. Sweep and mop kitchen floors upon closing every night.
10. Wash and sanitize worktables, walls, refrigerators, and meat blocks.
11. Empty garbage cans at least twice daily, steam clean or hose out garbage cans of all debris.
12. Transfer supplies and equipment between storage and work areas.
13. Assist in putting stock away on delivery days.
14. Ensure that all boxes are broke down during shift and kept out of hallway.
15. Work as a team player and maintain a courteous and professional attitude at all times in order to ensure a smooth and consistent level of efficient customer service.
16. Ensure that the dishwasher is cleared out at the end of shift and ready for use by the next shift.
17. Assist with bussing and sanitizing tables when needed.

ADDITIONAL DUTIES

1. Adheres to Casino standards for guest service and confidentiality.
2. Refers guest problems or complaints to appropriate supervisors according to Casino policies.
3. Reports and documents any observed or known safety hazard, conditions or unsafe practices and procedures to management immediately
4. Performs other job-related duties as directed.



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DISHWASHER

KNOWLEDGE, SKILLS AND ABILITIES

- Ability to read and interpret regulations, safety rules, operating and maintenance instructions and procedure manuals as related to the buffet.
- Ability to function effectively under pressure of time and /or several demands of several tasks once.
- Ability to stand for long periods of time and to lift up to 50 lbs.
- Knowledge and ability to maintain a professional and courteous attitude and work as a team player at all times.
- Willingness and ability to work irregular schedules, which includes evenings and weekends.
- Ability to maintain confidentiality of records and information pertinent to the nature of the work.

SUPERVISORY CONTROLS

Work is performed under the Lead Cook or F&B Supervisor. The Dishwasher plans and carries out the successive steps of the work assignments, and independently handles deviations in the work assignments in accordance with instructions, policies, previous training, and/or accepted practices within various established procedures. New assignments are provided in detail, as well as changes in current procedures. Major or new issues are referred to the supervisor who is available for advice and assistance in unusual or unprecedented situations. After initial training, work is performed independently. Work is spot checked for adequacy, timeliness, and compliance with applicable rules, regulations, and policies.

QUALIFICATIONS, EXPERIENCE AND EDUCATION

- High School Diploma or Equivalent. **PREFERRED**
- Non-Indians must be at least 18 years of age. **REQUIRED**
- Enrolled Indians who are at least eighteen (18) years of age. **REQUIRED**
- Current Food Handler's certification. **REQUIRED**
- Six (6) months dishwashing experience. **PREFERRED**
- Black non-skid shoes and black pants. **REQUIRED**
- Must be reliable and dependable. **REQUIRED**
- Must submit to and clear an Alcohol/Drug Screen. **REQUIRED**
- Must be Licensable by the Klamath Tribes Gaming Regulatory Commission. **REQUIRED**
- Indian Preference will apply.

ACKNOWLEDGEMENT

This job description is intended to provide an overview of the requirements of the position. I have read this job description and fully understand the requirements set forth therein. I also understand that this is to be used as a guide and not necessarily all-inclusive of the position duties. The job may require other essential and/or non-essential functions, tasks, duties, or responsibilities not listed herein that I will be responsible for performing other duties as assigned. I further understand that this job description does not constitute an employment contract with KLA-MO-YA Casino Corporation.

Employee Signature

Date