

Job Title: Dishwasher**Location: Margaritas**

Job Summary: Margaritas is seeking a diligent and efficient Dishwasher to join our kitchen team. This role is crucial in maintaining the cleanliness and organization of our kitchen to ensure that our culinary team can operate efficiently and provide exceptional food quality. The ideal candidate will be hardworking, reliable, and committed to upholding high standards of cleanliness and hygiene.

Key Responsibilities:

- **Dishwashing:** Operate dishwashers efficiently. Wash glassware and other implements by hand when necessary.
- **Cleaning:** Clean all areas of the kitchen including floors, walls, and cooking stations. Ensure all areas are free of debris and hazards.
- **Sanitation:** Always follow sanitation policies. Ensure all dishes, cookware, and utensils are sanitized and available as needed.
- **Waste Management:** Properly dispose of waste in the kitchen, including composting and recycling appropriate materials.
- **Storage Organization:** Assist in the organization and storage of kitchen equipment and food supplies.
- **Support Cooking Staff:** Assist cooks and other kitchen staff with various tasks as needed, including prep work.
- **Maintenance Checks:** Regularly check kitchen equipment and appliances to ensure they are in good working order, reporting any faults to management.
- **Compliance:** Adhere to all health and safety standards, and ensure the kitchen is always up to code.

Skills and Qualifications:

- Prior experience as a dishwasher or in a similar cleaning role preferred, but not required.
- Strong attention to detail and cleanliness.
- Excellent organizational skills.
- Ability to follow instructions and operate cleaning equipment and tools.
- Ability to stand or walk for long hours and lift heavy loads.
- Good stamina and resilience in a fast-paced environment.
- Ability to work independently and as part of a team.

Physical Requirements:

- Must be able to stand for extended periods.
- Must be able to lift up to 50 pounds at times.
- Must be able to bend, stoop, and stretch.
- Must be able to work in hot, humid environments.

Benefits:

- Competitive hourly wage
- Flexible scheduling
- Opportunities for advancement within the restaurant
- Meal discounts