



We are a locally owned company with our main goal being to provide excellent beer, delicious food and an environment for our community to come together and enjoy all we have to offer. We are family oriented and invested in making our products and team members the best we possibly can!

Dish Room Job Description

The Dishwasher is responsible for cleaning dishes in a food service environment to ensure that the kitchen has a steady supply of clean plates, bowls, silverware, pots, pans and glasses. Their duties include prioritizing loads of different types of kitchenware, hand-washing dishes, loading the dishwasher and placing dishes to dry. They are responsible for the final cleanliness of the kitchen.

Dish Room Responsibilities

Dishwashers work to clean and sanitize dishes so that Cooks and Servers have the supplies they need to prepare food and serve it to customers. Dishwashers follow thorough dishwashing procedures to fully sanitize each dish according to health and safety standards. They sort dishes in the dish pit into different categories, spray down each tray of dishes and either scrub them by hand or place them into an industrial dishwasher. Dishwashers are in charge of changing each load of dishes at the right time to efficiently wash multiple loads of dishes.

Dish Room Skills, Qualifications and Physical Requirements

- Ability to stand and walk for long periods of time.
- Ability to reach, bend, stoop, and lift up to 50 lbs several times per day.
- Ability to place cases, pans, utensils and plates on both low and high shelves
- Ability to work in hot and damp environments
- Ability to respond to emergency situations to avoid endangering themselves or others