

## Cerritos College

## Position Description

Position: Pot Washer/Dishwasher Kitchen Technician

Salary Grade: 28

Board Approved:  
5/10/2023

### **Summary**

The position of Pot Washer/Dishwasher Kitchen Technician maintains dishes, pots, pans, and plate ware along with work area, equipment, and floors in a sanitary condition.

### **Distinguishing Career Features**

The Pot Washer/Dishwasher Kitchen Technician is a service level position requiring the ability to wash items within established food production timelines and to sanitation standards. This position also requires the physical ability to perform the duties on a sustained basis.

### **Essential Duties and Responsibilities**

- Receives and prepares dishware, utensils, and pots for washing. Busses dishware, utensils and related items from dining areas. Separates and removes food and trash and places in designated containers.
- Organizes and loads machine washers to effectively use space and maintain sanitation standards.
- Washes plate ware, flatware and glasses in dish machine to ensure complete cleanliness and sanitation.
- Checks washers for proper working order and cleaning temperatures. Maintain temperatures and chemical levels to standards. Notifies instructor of temperature variations.
- Hand washes utensils, pots, pans, trays with a 3-compartment sink to ensure complete cleanliness and sanitation using proper safety and sanitization standards.
- Performs general cleanup of the washing area and kitchen spaces. Cleans spaces to standards and to avoid foot traffic slipping on surfaces.
- Cleans and sterilizes counters and food preparation areas to required standards.
- Deep cleans all walk-in refrigeration, reach-in refrigeration, and storerooms to proper safety and sanitation standards.
- Deep cleans all cooking equipment, stainless steel surfaces, and floors on a weekly basis.
- Sweeps, mops, or machine cleans floors in food prep and serving areas after each class session for safety and sanitation. May operate a commercial scrubber.
- Replenishes paper supplies and serving areas. Fills drink dispensers. Removes trash from

the washing area; empties and cleans garbage cans before the end of every shift or as needed during shift.

- Collects and properly stores linens between each class.
- Maintains and organizes equipment and chemical room to proper safety and sanitation standards.
- Transfers supplies and equipment between storage and work areas.
- Maintains a record of cleaning agent Safety Data Sheets.
- Maintains records of washing volumes.
- Ensures compliance with outlined safety procedures and sanitation regulations.
- Maintains currency of knowledge and skills related to the duties and responsibilities.
- Performs other related duties as assigned.

## **Qualifications**

- **Knowledge and Skills**

The position requires basic knowledge of dish washing and sanitization techniques used in commercial food preparation. Requires basic knowledge of commercial dishwashing and floor cleaning machine operating characteristics including water and temperature levels and detergents. Requires basic knowledge of safe work habits and food handling and sanitization requirements. Requires knowledge of basic arithmetic and English to read standing instructions and record production data. Requires sufficient human relations skills to work productively with food preparation staff and customers.

- **Abilities**

Requires the ability to employ safe work habits.

Requires the ability to read and use proper temperatures, soaps, and cleansing agents to comply with sanitization requirements.

Requires the ability to work productively and cooperatively with others.

- **Physical Abilities**

Must be able to function effectively indoors engaged in work of an active nature. Requires the ability to stand for extended periods of time, bend, kneel, and stoop. Requires sustained lifting of light to heavy objects up to 50 pounds. Requires the ability to handle hot material and work in an environment dominated by temperature extremes. Requires sufficient hand- eye coordination to maintain pace in a production setting, to use kitchen utensils and equipment, and move and position hot materials.

- **Education and Experience**

The position requires a high school diploma or equivalent. Prefer a minimum of 3 months' experience in dish washing or pot washing.

- **Licenses and Certificates**

Requires ServSafe Food Handlers certification within 30 days of employment.

## **Working Conditions**

Work is performed indoors where safety considerations exist from temperature extremes, physical labor, unstable surfaces, and caustic substances.