

Dishwasher

Training Manual



**Safe work practices
Duties and responsibilities
Service standards**

Your restaurant name

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- Assist the food preparation team members whenever necessary.
- Keep the dumpster area free of debris which might attract rodents or insects. Make sure garbage is not allowed to sit in the building. It should be promptly removed to the dumpster.
- Maintain the security of the restaurant's back door at all times. Keeping the door closed and locked will protect you, your co-workers, and our guests from intruders.
- Accept deliveries from our vendors. Most of these deliveries will come to the back door. You will need to accept them and move the delivered items to the appropriate storage area.
- Follow the proper procedure for cleaning dishes as described below.

Proper Procedure for Dishwashing

One of the most important parts of your job is to properly clean the tableware, cookware, and other items used in the restaurant. To do this, you need to understand the process we follow in cleaning these items.

1. Properly load dishwasher
 - ✓ Knives should be added with the blade down for safety
 - ✓ Plates should be stood up edgewise and should be placed far enough apart to allow the hot water to reach both sides
 - ✓ Bowls and glassware should be placed upside down in the dishwasher so

- Do not allow garbage to sit – Not only is garbage unsanitary and unsightly, it also attracts insects and rodents. Remove garbage from the restaurant frequently and make sure the garbage cans in the restaurant are clean and sanitized regularly.
- Do not touch ice with your bare hands – You should always handle ice with tongs or a scooper so that germs from your hands are not transferred to the ice which will melt in the guests' beverages. The tongs or scooper should be kept in a clean, separate container.
- Be aware of the dangers of cross-contamination – Because you will be assisting in the preparation of food served at the restaurant, you should watch and report signs of cross-contamination. By cross-contamination we mean contact between raw meat, chicken, or fish and cutting boards, utensils, or other food. These raw foods can carry bacteria that can make our guests very ill, so we must do everything possible to prevent cross-contamination, including using separate cutting boards and utensils.
- Store foods safely – Food should never be stored in open containers, near the floor, or in the same area as chemicals. Any stored food should be kept in air-tight containers, should be clearly labeled with the type of food and date of storage, and placed behind older foods on the shelves or in the refrigerator.

VERY IMPORTANT – Never come to work when you are feeling sick or experiencing flu or cold symptoms, especially if you are also running a fever. We would rather you stay