



Sanitation Specialist

Job Description

Sanitation Specialists must be dedicated, organized, and enjoy working as part of a team in a fast-paced culinary environment. The sanitation specialist's duties include removing soiled plates and flatware from tables, washing them thoroughly, and resetting the kitchen area for the next day. They may also restock items, unload delivery trucks, help prepare cook stations, clean appliances and machines, empty and clean trash receptacles, and other duties as needed.

To be successful as a sanitation specialist, you should be a committed, communicative team player with excellent time management skills. You should be able to prioritize tasks in a busy setting and adhere to all food safety regulations and procedures.

Job Responsibilities

- Ensuring the availability of clean dishes by washing dishes, pots, pans, and flatware and resetting kitchen area and event staff for events
- Preparing front of house and kitchen for next shift by cleaning and restocking cook stations
- Cleaning machines and applications used in the kitchen, such as coffee makers, pots, pans, mixers, etc.
- Unloading and storing deliveries in compliance with F.I.F.O. (First in, First out).
- Sweeping and mopping floors, especially in the event that an item is broken or spilled
- Taking out trash and rinsing garbage cans
- Supporting other team members by assisting with other tasks, as needed
- Reporting kitchen accidents or violations of food safety codes and procedures
- Completing deep cleaning checklist and closing procedures
- Maintaining the organization of the cooler and food pantry.

Job Requirements

- Food Handlers Card
- Minimal work experience
- Strong problem solving and communication skills
- Exceptional time management skills
- Ability to stand or walk for 8-hour shifts and lift at least 20 lbs.