



PO Box 185 ~ 511 Broadway
Melba, Idaho 83641
phone 208-495-1141 ~ fax 208-495-1142
www.msd136.org

Title: Dishwasher
Pay Grade: Per the District Pay Scale for Classified Employees
Supervisor: Food Service Supervisor

Job Summary:

To perform dishwashing and cleaning tasks that promote the food service program in accordance with federal and state law, administrative rules, and Board policy regarding health, safety, and cleanliness.

Essential Duties and Responsibilities:

Must report on site and on time.

1. Clean all dishes, pots, pans, trays, and cutlery
2. Use dishwasher and other equipment as directed
3. Put away all trays, pans, kettles, utensils, bowls, and silverware are to be put away daily
4. Clean the dishwasher
5. Make sure garbage disposal is free of food by cleaning it
6. Clean under the counters
7. Clean the sinks
8. Take the trash out
9. Keep all work areas as neat and clean as possible
10. Assist with food preparation as needed
11. Keep immediate supervisor informed of activities and any issues that may arise
12. Assume responsibility for his or her continuing professional growth and development through such efforts as attendance at in-services. This shall include at least six hours per year **[FOUR HOURS PER YEAR FOR STAFF WHO WORK LESS THAN 20 HOURS PER WEEK]** of training in free and reduced price eligibility, application, certification, and verification procedures, the identification of reimbursable meals at the point of service, nutrition, health and safety standards, and any other topics required by the Food and Nutrition Service of the United States Department of Agriculture
13. Seek assistance should emergencies arise
14. Represent the school district in a positive manner
15. Know and follow school district policy and chain of command
16. Perform other duties as assigned

Qualifications:

Title: Dishwasher
Rev: September 7, 2022

1. High school diploma or General Education Degree
2. Previous experience in large-scale food service preferred
3. A general understanding of Material Safety Data Sheets
4. Ability to stand and walk for most of the day, carry hot pans, push carts, stoop, and reach for heavy items
5. Self-motivated
6. Works well with students and staff
7. Excellent interpersonal and communication skills
8. Excellent organizational skills

Evaluation:

Performance of this position will be evaluated annually by the head cook and/or food service supervisor in conformance with federal and state law, administrative rules, and Board policy.

Terms of Employment:

This position shall be considered in all respects “employment at will”. The “employment period” and other descriptions and terms set forth in this job description shall not create a property right for the employee. These are set forth only to advise the employee of when and what type of services will be required by the district so long as the employment continues.

NOTE

All certificated and non-certificated employees and other individuals are required to undergo a criminal history check and submit to fingerprinting. Any applicant convicted of any of the felony crimes enumerated in Section 33-1208, Idaho Code may not be hired, and any applicant convicted of any felony offense listed in Section 33-1208(2), Idaho Code shall not be hired.

Legal Reference:	I.C. § 33-512	Governance of Schools
	I.C. § 33-1210	Information on Past Job Performance
	7 CFR § 210.30	School Nutrition Program Professional Standards

Other References: Questions & Answers (Q&As) on the Final Rule “Professional Standards for State and Local School Nutrition Programs Personnel as Required by the Healthy, Hunger-Free Kids Act of 2010”

Reviewed by _____ Date _____

My signature acknowledges that I have read and understand this job description, can fulfill the essential job functions as listed, and have been provided a copy.

Supervisor _____ Date _____