



## Job Description

### UTILITY

#### General Requirements:

- Dependable, professional, positive attitude; consistently displays commitment
- Works with a sense of urgency to stay ahead. Ability to adapt to change
- Quick thinker/self starter
- Ability to lift 30 pounds
- Standing, walking, twisting, kneeling, bending and squatting will be done throughout the day.
- Willing to work various hours

#### Duties and Responsibilities:

- Responsible for the overall cleanliness of the Totally Cooked facility.
- Responsible for ensuring the cleanliness and sanitation of dishes, tableware, glassware, pots, pans, and utensils through manual and machine cleaning methods.
- Stores and organizes all kitchen utensils, pans, etc.
- Works hand in hand with the kitchen staff to maintain an efficient working environment.
- Follows daily, weekly, monthly cleaning lists to maintain a food safe level of cleanliness.
- Maintains cleanliness of outdoor property, including dumpster corral.
- Launders kitchen towels.
- Frequent use of push carts with kitchen hot boxes and coolers
- Operates and cleans meat and bread slicers as well as other kitchen equipment such as tomato slicer, robot coupe, dish machine, etc.
- Will assist in any other tasks deemed appropriate by management