Kitchen Cleaner

Job Description:

The **Kitchen** **Cleaner** is responsible for cleaning all the aspects of the kitchen that are not cleaned by the dishwasher. This includes ovens, sinks, stoves, counters, floors, mats, and grease traps. They ensure that these areas and surfaces are cleaned in accordance with health and safety regulations, and do not contaminate any food that would then be prepared or cooks on these surfaces.

Job Responsibilities:

* Clean, stock and supply designated facility areas (dusting, sweeping, vacuuming, mopping, cleaning ceiling vents, restroom cleaning etc)
* Perform and document routine inspection and maintenance activities
* Carry out heavy cleansing tasks and special projects
* Notify management of occurring deficiencies or needs for repairs
* Make adjustments and minor repairs
* Stock and maintain supply rooms
* Cooperate with the rest of the staff
* Follow all health and safety regulations
* Perform assigned tasks to help keep kitchen running smoothly
* Empty grease trap
* Dispose of grease in accordance with health and safety regulations
* Have understanding of infection, contamination, and sanitation
* Operate appropriate cleaning equipment and utilized proper cleaning chemicals, safely.
* Wash, mop, and polish the floors of assigned restaurant areas.
* Dust, polish, and wipe down counters, shelves, and tables, as required.
* Inspect and unclog sink drains as needed, and remove garbage, efficiently.
* Report shortage of equipment and supplies to supervisor and ensured their requisition.
* Interpret and follow OSHA regulations and restaurant policies.
* Utilize correct chemicals and used various manual and power-operated cleaning equipment.
* Mop, scrub, and disinfect the floors of the kitchen and staff bathrooms
* Wipe dust and polish the furniture, windows, counters, glass panels, and fixtures.
* Clean out drains and disposed of garbage, as per department procedures.
* Monitor and maintain stock levels of cleaning supplies and toiletries.
* Comply with establish safety rules and met company sanitation standards.

Job Qualifications:

* High school diploma or GED required
* Experience as a kitchen cleaner

Opportunities as a kitchen cleaner are available for applicants without experience in which more than one kitchen cleaner is needed in an area such that an experienced kitchen cleaner will be present to mentor.

Job Skills Required:

* Strong experience in delivering restaurant cleaning and maintenance services
* Immense knowledge of janitorial and kitchen cleaning practices
* Extensive knowledge of handling chemicals and using cleaning tools
* Familiarity with department policy, sanitation, regulations, and OSHA regulations
* Ability to interpret and respond to guest’s service needs, politely and promptly
* Ability to protect confidentiality of guest information and sensitive hotel data, efficiently
* Knowledge of industry standards and regulations
* Knowledge of health department regulations
* Ability to multitask
* Good communication skills
* Able to work calmly under high pressure
* Team Player
* Must be able to lift heavy objects up to 50lbs
* Have endurance to be on feet for entire shift
* Have endurance to walk around and carry out tasks throughout shift
* Pleasant, polite manner and a neat and clean appearance.
* Able to work in a fast-paced environment
* Able to multitask, prioritize, and manage time efficiently
* Physical endurance to stand for an entire shift
* Self-motivated and self-directed
* Works well as part of a team and on individual tasks