



Restaurant Sanitation Worker

The purpose of the restaurant sanitation worker is to promote and ensure guest safety by implementing the highest quality of sanitation standards at the restaurant.

The restaurant sanitation worker is responsible for various services to include but not limited to using all and any cleaning equipment provided by the restaurant. Duties may include the following tasks:

- Ensuring guests and employees are following all personal protective equipment guidelines.
- Sanitizing surfaces such as high touch surfaces, switches, door handles, phones, appliances, countertops, tables and any other physical object that is property of the restaurant or company.
- Cleaning, vacuuming, dusting and any other cleaning technique required to ensure the restaurant is maintaining optimal sanitation standards.
- Work with restaurant management to come up with sanitation strategies to ensure the highest quality of sanitation standards.
- Carry out all required cleaning duties
- Stock and maintain supply rooms
- Follow all health and safety regulations
- Document and keep a record of all sanitation activities

Requirements:

- Experience in cleaning and taking direction from supervisor
- Knowledge of cleaning chemicals and supplies
- Ability to bend, twist, walk and stand for extended periods of time to perform normal job functions.
- Detailed oriented
- Likes to clean
- Enjoys making guests happy and takes pride in work
- Comfortable inserting hands in water and working with cleaning chemicals throughout the day