



UNION JOB DESCRIPTION

JD1421

JOB TITLE:	Pot Washer-Cleaner	JOB DESCRIPTION NO.:	40633/F.CI.20006.002
CLASSIFICATION:	Food Service Worker II (Pot Washer)	GRID/PAY LEVEL:	F 10
COLLECTIVE AGREEMENT:	Facilities Subsector	HSCIS NO.:	20006
UNION:	BCGEU; HEU	JOB/CLASS CODE:	SI: 40633 CI: 20006
PROGRAM/DEPARTMENT:	General Support, Food Services	BENCHMARKS (If Applicable):	20006
REPORTING TO:	Manager or designate		
FACILITY/SITE:	BCGEU: The Summit at Quadra Village HEU: Nanaimo Regional General Hospital		

JOB SUMMARY:

In accordance with the Vision, Purpose, and Values, and strategic direction of the Vancouver Island Health Authority, patient safety is a priority and a responsibility shared by everyone at VIHA; as such, the requirement to continuously improve quality and safety is inherent in all aspects of this position.

The Pot Washer-Cleaner performs Food Services duties relating to maintaining a clean and sanitary environment for the preparation, production and storage of food, in accordance with established standards, policies and procedures.

TYPICAL DUTIES AND RESPONSIBILITIES:

1. Cleans, washes, scrubs, rinses and dries pots, pans, cooking utensils, appliances and equipment and related accessories in accordance with established procedures. Strips, racks and washes food service and preparation items such as dishes, pots, pans and utensils by operating dishwashing and pot washing machines. Stacks and stores clean items. Puts away and brings out supplies as required.
2. Loads, delivers, collects and unloads meal service carts or wagons, and delivers or collects patient/resident trays, as required.
3. Cleans refrigerators, freezers, storerooms, dishwashing and cart washing areas in accordance with established procedures. Maintains a clean and tidy work area by sweeping and damp mopping floors, cleaning work surfaces, tables, sinks, equipment and machines, including spot washing walls and splash areas. Removes garbage as required, including recycling, in accordance with established policies and procedures.
4. Monitors the quality and quantity of supplies and inventory on hand, notifying Manager or designate of any shortages, spoilage or discrepancies.
5. Washes, peels and stores vegetables and fruit, and counts, weighs and/or measures ingredients for assigned food preparation area, as required.
6. Prepares beverages and food items such as tea, coffee and toast; warms buns and muffins; and assembles food items such as sandwiches and salads, as required.
7. Portions out food and beverages on meal trays according to menu slips or within the dining room or cafeteria operation, including filling Food Services requisitions.
8. Reports equipment and safety concerns to Manager or designate.
9. Performs other related duties as assigned.

QUALIFICATIONS:**Education, Training And Experience**

Grade 10; and one (1) year recent, related experience; or an equivalent combination of education, training and experience.

Skills And Abilities

- Communicate effectively, both verbally and in writing.
- Deal with others effectively.
- Physically carry out the duties of the position.
- Organize work.
- Operate related equipment.