



Harrison Hot Springs Resort is currently recruiting for the position of **Dishwasher** (**Temporary Staff Accommodation available**)

About our company:

Harrison Hot Springs and the Eastern Fraser Valley is a beautiful place to live, work and play. We would love to have you join our amazing team and share the high quality of life that we have come to enjoy.

At Harrison Hot Springs Resort, our guests discover a location unlike any other destination in the world. We know the care and customer service we offer our guests leads to special experiences for them. We endeavor to exceed guest expectations and deliver outstanding products and hospitality services. Even though we welcome thousands of guests each year, we will focus on individuals and what we can do to make them feel like they are at home.

Overlooking Harrison Lake, the Harrison Hot Springs Resort offers the following amenities: five mineral hot springs pools, the Healing Springs Spa, three restaurants and a coffee bar, extensive banquet and catering options, Resort Golf Course and Resort Marina.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Sets up dishwashing machine by filling with water.
- Regularly inspect machines for cleanliness and damage.
- Check the wash detergent and rinsing agent levels.
- Check washing temperature and rinsing temperature at their standard.
- Scrapes and racks dirty dishes as they arrive from the front. Ensure each type of dish, glass and cup goes into the correct rack.
- Visually inspect all dishes for cleanliness upon cycle completion and put away in proper designated area.
- Soaks cutlery in special solutions before washing and place on flatware rack.
- Ensures all dishes, glass, cups and cutlery air dry before putting back in proper storage area.
- Checks and polishes silverware immediately after washing.
- Keeps the machine clean and in good condition.
- Ensure to change water regularly and clean food traps regularly.
- Keeps dishwashing area clean and orderly.

- Checks and cleans screens and filters at least twice each shift, replacing properly after checking.
- Dish machines must be emptied, cleaned and refilled every 2 hours.
- Fills pots with hot water in three stages:
 - First sink for soaking pots and pans
 - Second sink filled with washing solutions
 - Third Sink for rinse – using only hot water with Quats sanitize 200 ppm
 - Third sink must be checked for proper levels of Quats solution with a test strip
- Air dry the pots and pans, and put them back in the proper storage area.
- Must keep dish and pot washing area clean and sanitary.
- Monitor and request supplies / solutions as required i.e. detergent, sanitizer, scrub pads etc.
- Clean and sanitize heavy equipment as assigned:
 - Tilt Fryers
 - Steam Kettles
 - Dishwasher (machine)
 - Refrigerator and walk-ins
 - Wagons, carts, queen maries, etc.
 - Counters, walls, tables, counters, etc.
 - Tops and sides of electric choppers, mixers, and meat slicers
- Use mobile machine to burnish silver cutlery as needed.
- Recycle and remove garbage as necessary
 - Recycling – cans, cartons, plastics, pop cans, juice bottles, cardboard, and newspaper is to be removed from the kitchen daily and placed in the appropriate bin or compactor.
 - Garbage bags are to be taken out every 2 hours to ensure they are manageable and compacted
- Closing duties consist of the following:
 - Sweeping and mopping of the kitchen floors – MUST BE DONE EVERY NIGHT
 - All cooking equipment must be cleaned every night – i.e. tilt fryer, steam kettles,
 - Pot station and dish area must be left clean and tidy, all sinks empty, dishwasher drained and traps clean of debris.
 - All working areas and counter tops wiped down.
 - Cleaning rags are to be brought down to the Housekeeping Department to be laundered at the end of every shift.
- Report damage, breakage or malfunctioning equipment to Executive Sous Chef or designate immediately.
- Some stress resulting from daily guest interactions (internal and external), budgetary, and time constraints.
- Perform other job related duties as requested by the Executive Sous Chef or Sous Chef.

EDUCATION, EXPERIENCE AND SKILLS REQUIRED:

- High school diploma or equivalent preferred.

- Previous experience in a similar position preferred.
- Food Safe Certificate.
- WHMIS preferred.
- First Aid preferred.
- Ability to work independently and as a team member.
- Ability to communicate in effectively in English verbally, written and spoken.
- Ability to multi task and take direction well.
- Ability to adhere to all health and safety rules and regulations.
- Excellent problem solving skills.
- Able to safely lift, pull, push, or carry up to 50 lbs.
- Exceptional communication skills.
- Excellent organizational skills.
- Ability to follow policies and procedures according to company standards
- Being multi-lingual is an asset.
- Flexible to a changing schedule is required.

Interested, qualified candidates are invited to submit their resume and cover letter to hshsr@harrisonresort.com or facsimile at 604-796-4712.

We thank all candidates in advance for your interest in our resort; however, only those qualified candidates will be contacted.

Check us out online at www.harrisonresort.com.

➤ **ONLY APPLICANTS LEGALLY ELIGIBLE TO WORK IN CANADA WILL BE CONSIDERED**