

# Lodge Crew Expectations

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## DISH ROOM DUTIES

- Dish washing station #1 (clean and rinse):
  - o Take dirty dishes out of dish tubs and place on racks to be cleaned
  - o Clean and rinse dishes before putting them in Hobart to be sanitized
  - o Slide dish rack with clean dishes into Hobart to be sanitized
- Dish washing station #2 (pots and pans):
  - o Scrape excess food off of the pots and pans
  - o Thoroughly clean and rinse the pots and pans
  - o Sanitize the pots and pans
- Dish washing station #3 (sanitize and put away):
  - o Pull sanitized dish rack with sanitized dishes out of Hobart
  - o Put away all sanitized dishes, pots, and pans
- Sweep & mop floors nightly – main kitchen, store rooms, and loading docks
- Take out trash and replace liners nightly – All trash MUST be taken out
- Wipe down beverage areas and clean
- Wipe down and clean hand washing sink and beverage sink nightly
- Put all dishes away
- Clean kitchen bathroom once a day – wipe down sink, clean mirror, take out trash, clean toilet
- Restock mugs and tumblers at beverage dispensers after each meal
- Make sure dish room is re-set and ready for the next meal
  - o Dish tubs rinsed out and reset
  - o Rags washed and ready
  - o Sinks drained and cleaned
  - o Work areas wiped down

**Please make sure all lodge areas are clean and ready for the next meal before you leave.**