

Job Description Checklist - Cleaning Crew and Dishwasher

The Cleaning Crew is essential for creating a comfortable and clean environment for our guests in the Barnyard and Picnic Area, along with keeping the Kitchen and Store running smoothly. One of the biggest influences on a guest's experience is cleanliness; this makes them more comfortable on the grounds, and able to enjoy everything the farm has to offer. When guests feel welcome and cared for they will become repeat customers, increase their visits and purchasing, and tell their friends about Tougas. The cleaning crew monitors and cleans the restrooms, washes picnic tables, changes trash barrels, and picks up trash in the barnyard, playground, picnic area, and parking lot. The cleaning crew is also responsible for dishwashing in the kitchen. The dishwasher keeps production moving in the kitchen by ensuring all necessary instruments are clean and available, and work spaces are clean and maintained during busy days.

Minimum Level of Service Requirement:

As a member of the cleaning crew you **MUST**:

- Smile and be welcoming and attentive with all interactions with guests.
- Be responsible for properly completing all cleaning duties including but not restricted to: maintaining restrooms, sweeping, mopping, disposing of trash, cleaning tables, dishes and other various cleaning tasks.
- Keep the picnic area clean and tidy, periodically walking through picking up trash, sweeping concrete and cleaning tables.
- Maintain bathrooms during hours of operation, including stocking, sweeping, moping and wiping down surfaces.
- Maintain the janitor's closet in a clean, tidy and organized manner
- Know where backup stock is stored and notify the manager when supplies are getting low.
- Assist with putting orders and deliveries away
- Assist the kitchen and service staff by washing dishes, keeping the dish area clean and tidy, frequently wiping and sanitizing surfaces, and following the board of health cleanliness standards.