



Cleaning & Sanitary Compliance Associate

Job Description

Main Duties – Coordinate with kitchen manger to maintain health department compliance and sanitary conditions in food production areas

- Complete rotational monthly cleaning schedule to include the following
 - Clean equipment – move equipment out & clean behind
 - Clean walls, baseboards, doors & trim
 - Clean floors in corners and around & under tables
 - Clean trash cans & dumpsters
 - light maintenance work, ie caulking, small repairs
 - Painting – as needed, doors, woodwork, walls

Secondary Duties

- Clean restrooms
- keep soap & towel dispensers filled in kitchen & restrooms
- Keep area around building clean & free of trash

Hours: Monday, Wednesday, Friday 1pm to 5pm as needed
Weekly Hours 15-25 hours per week

Pay - \$8.00 for 4 weeks training and \$10 per hour afterwards.