



Cleaning & Sanitary Compliance Associate

Job Description

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

- Complete rotational monthly cleaning schedule to include the following
 - Daily cleaning of all floors
 - Clean equipment – move equipment out & clean behind
 - Clean walls, baseboards, doors & trim
 - Clean floors in corners and around & under tables
 - Clean trash cans & dumpsters
 - Keep exterior of facility free of trash

Secondary Duties

- Clean restrooms
- keep soap & towel dispensers filled in kitchen & restrooms
- Keep area around building clean & free of trash
- light maintenance work, small repairs

Hours: Monday, Wednesday, Friday 2pm to 9pm as needed
Weekly Hours 30-35 hours per week

Pay - \$14.00 for 4 weeks training and \$15.00 per hour afterwards.