



1428 Broad Street • Selma, AL 36701  
1-888-540-7722 • www.edmunditemissions.org

## UTILITY WORKER

<b>Location</b>	Bosco Nutrition Center, 1107 Griffin Avenue, Selma	<b>FLSA Classification</b>	Hourly/Non Exempt
<b>Compensation</b>	\$10 - \$11.5/hour	<b>Position Type</b>	Part-time

### Summary/Objective

To clean dining area, restock condiments, cups and utensils used during mealtime. Wash dishes, pots and pans, clean floors and bathrooms. Assist with stock needed for meal preparation. Deliver Meals of Hope meals as required.

### Essential Functions

- Follow USDA regulations in keeping all areas clean and sanitized.
- Clean all bathrooms before, during and after service. During service, bathrooms should be checked every 15 minutes for cleanliness.
- Wash and clean all dishes, pots and pans during service. Clean and tidy area after service and before leaving your shift restock items for next shift.
- Clean and sanitize all tables in dining area with a sanitizer and keep table areas clean during service.
- Clean all tables, floors, bathrooms, and restock all cups, napkins, condiments, toilet paper and hand towels at the end of service time.
- Empty all garbage and place outside for trash, and any other items deemed necessary by your supervisor.
- Communicate with the supervisor about subjects including but not limited to, food, supplies and clients.
- Bend, lift and work with items weighing thirty (30) pounds minimum.
- Handle hot/cold food items packaged in individual containers, load into ovens after being placed on racks.
- Physically handle commercial and noncommercial kitchen equipment upon training.
- Work with industrial cleaning products and follow correct MSDS procedures.
- Stand for long periods up to four hours.
- Have working knowledge of equipment used in everyday work activities.

- When needed drive a company vehicle and help deliver Meals of Hope.
- Maintain and demonstrate a positive attitude, establish good working relations with fellow employees.
- Adhere to The Fathers of Saint Edmund's policies and procedures.
- All other duties necessary for the proper functioning of the Center.

This job description outlines the general nature of the work to be performed by employees in this position. The foregoing are not intended to be an all-inclusive list of responsibilities, duties and skills. This job description is subject to change as is necessary for business purposes.

**Supervisory Responsibility**

None.

**Work Environment**

Work is regularly performed in a kitchen and dining facility that exposes one to heat, odors, and noise.

**Physical Demands**

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job.

While performing the duties of this job, the employee is regularly required to talk or hear. The employee is frequently required to stand; walk; use hands to finger, handle or feel; and reach with hands and arms and lift heavy objects.

**Position Type/Expected Hours of Work**

Standard days of work are Monday through Sunday, per weekly schedule set by the Director.

**Required Education and Experience**

High school diploma or GED.

Current ServSafe Certification is a plus. ServSafe training will be offered to the successful candidate after hiring to achieve certification.

Two or more years working in a similar capacity in a food establishment.

Please submit your resume and cover letter to: [hr@edmunditemissions.org](mailto:hr@edmunditemissions.org)