EMPLOYMENT OPPORTUNITY

FOOD SERVICE WORKER
SUBSTITUTES

LOCATION: Darrington Elementary Cafeteria

START DATE: Immediately upon hire

SALARY: $14.90/HOUR

HOURS: VARIES

GENERAL JOB DESCRIPTION: The person who substitutes for this position may be responsible for providing a clean, safe, comfortable, and efficient place in which students, staff, parents, and guests may eat their meals. They may be responsible to see that the food service salad bar is monitored at all times during lunch serving times and that all food is kept within food code safety guidelines. This employee will insure that assigned spaces (including the cafeteria) are properly cleaned. The substitute employee may be responsible to see that food service pots, pans, table ware, trays, etc., are washed and stored in a clean, safe manner.

MINIMUM QUALIFICATIONS:

1. High school diploma or its equivalent
2. Washington State Patrol fingerprinting and clearance
3. Practical experience in custodial and food service work
4. Food handler’s permit-can be done online
5. Current First Aid and CPR certification
6. Knowledge of safety rules, regulations, and procedures
7. Must be ready, willing, and able to perform responsibilities assigned
8. Ability to lift and manipulate at least forty pounds
9. Ability to operate dishwasher
10. High level of personal hygiene and appearance
11. Knowledge of and willingness to practice Health Department rules and regulations regarding food service area spaces
12. Knowledge of chemicals used in cleaning
13. Positive attitude and ability to communicate effectively with students and staff
14. Good attendance
15. Ability to complete assigned tasks on time
WORKING CONDITIONS: This substitute employee works in a school environment where cleanliness and safe conditions are paramount in the performance of duty and where attention to deadlines is critical. The substitute employee must be prepared for interruptions and/or changes in the daily routine. The substitute employee must work appropriately with students and other food service and District employees. The substitute employee will encounter exposure to chemicals and fumes, including cleaning chemicals. The substitute employee must be able to, with assistance, set up and take down cafeteria tables safely. The substitute employee must be able to safely lift trays of dishes, and work safely around hot water and steam. The substitute employee may be responsible to see that food service pots, pan, table ware, trays, etc., are washed and stored in a clean, safe manner. The substitute employee will keep the cafeteria clean.

This substitute employee must be able to reach, bend, squat, push, and pull equipment. The substitute employee must adhere to District and L&I safety standards.

PERFORMANCE FUNCTIONS, DUTIES, AND RESPONSIBILITIES MAY INCLUDE:

1. Set up cafeteria for meals: tables, garbage cans, condiment trays, milk
2. Preparing all foods for salad bar; setting up/breaking down salad bar daily
3. Monitoring salad bar during lunch serving times
4. Keep an inventory of condiments and milk and salad bar ingredients used during lunch and record information in daily records book at the end of the shift
5. Clean tables, floors, and salad bar during lunch and completely clean at the end of the shift
6. Assist the food service staff in maintaining a proper flow of students through the serving line by:
   a. Keeping the condiment table and salad bar properly stocked and clean
   b. Keeping a supply of milk cartons available
7. Rinse all dirty dishes and kitchen cooking equipment used during the preparation, serving, and eating of the meal
8. Run all dirty dishes and kitchen cooking equipment through the automatic dishwasher in the prescribed manner; manually wash, rinse, and sanitize all large items which will not go through the automatic dishwasher
9. Properly store all cleaned dishes, salad bar equipment, and kitchen cooking equipment
10. Dump garbage in the cafeteria as needed during serving time
11. Clean, disinfect, and reline garbage cans at the end of the shift
12. With assistance, break down cafeteria tables after lunch
13. Empty, clean, disinfect and reline garbage cans in the dishwashing area

APPLICATION PROCEDURE:

1. Submit a letter of application which specifically identifies interest and qualifications for the position
2. Submit the District’s application
3. File a resume’ with the District
4. Provide a copy of your Washington State Driver’s license
This position is being posted as a **SUBSTITUTE** position.

All necessary application papers should be mailed to:

Buck Marsh, Superintendent  
Darrington School District  
P.O. Box 27  
Darrington, Washington 98241

Application forms are available at the District Office at 1065 Fir Street in Darrington. If you think that you have an application on file, please call 360-436-1323 to verify.

*The Darrington School District is an Equal Opportunity Affirmative Action Employer whose policy is of fair practices in employment, services, and treatment of all persons without regard to race, creed, religion, color, national origin, age, honorably-discharged veteran or military status, sex, sexual orientation including gender expression or identity, marital status, the presence of any sensory, mental or physical disability or the use of a trained dog guide or service animal by a person with a disability, and provides equal access to the Boy Scouts and other designated youth groups. THIS HOLDS TRUE FOR ALL DISTRICT EMPLOYMENT AND OPPORTUNITIES. INQUIRIES REGARDING COMPLIANCE AND/OR GRIEVANCE PROCEDURES MAY BE DIRECTED TO THE SCHOOL DISTRICT’S TITLE IX/RCW 28A.640 COMPLIANCE OFFICER, Dr. Bervil Marsh, AND/OR SECTION 504/ADA COORDINATOR, Cynthia Christoferson, AND/OR COMPLIANCE COORDINATOR FOR STATE CIVIL RIGHTS LAWS, Dr. Bervil Marsh, AT 1065 FIR STREET, DARRINGTON, WA, 98241, 360.436.1323*

As a condition of employment, newly-hired employees are required to be fingerprinted and to provide information for a Washington State Patrol and FBI History background inquiry to be paid for by the applicant.

*We reserve the right to modify the details of a position posting at any time.*

Posted: 26 September, 2019