

*Code: 4331*

*Title: FOOD SERVICE WORKER I*

**SUMMARY:** Maintains the cleanliness of kitchen equipment and the work area and performs basic food preparatory work in a hospital or other health care food service setting.

**DUTIES/RESPONSIBILITIES:** (Work assignments may vary depending on the department's needs and will be communicated to the applicant or incumbent by the supervisor.)

Sets up, delivers, serves and assures temperature and quantity of foods for patient trays and cafeteria serving lines in accordance with the menu;  
Operates dish and pan washing machines and performs operator-level servicing of equipment;  
Maintains a safe and clean working environment by following organizational and regulatory sanitary procedures for the prevention of infection and food borne disease;  
Cleans, sanitizes, buffs, scours and applies appropriate cleaning and sanitizing materials to kitchen equipment and facilities;  
Maintains supply inventory in galleys and cafeteria food line by checking stock to determine inventory levels or notifying Food Service Workers or Cooks of anticipated shortages, and by gathering supplies or replenishing food at stations;  
Cleans vegetables for production by cooks;  
May perform cashier duties;  
May assist other Food Service Workers and Cooks in the preparation of gelatins, desserts and salads.

**KNOWLEDGE & SKILLS:**

Knowledge of:

- food preparation and service;
- standards of kitchen safety and sanitation;
- proper use, mixing, storage and disposal of cleaning and sanitizing materials.

Skill in:

- operating and maintaining institutional dish and pan washing equipment, kitchen implements and utensils;
- understanding and carrying out instructions;
- following food service safety and sanitation procedures;
- cleaning vegetables for further production by others;
- communicating effectively in the English language.

**MINIMUM QUALIFICATIONS:**

Three months of commercial (includes fast food establishments) or institutional (large scale) food service experience.

**OTHER REQUIREMENTS:**

**Special Notice Items:** All positions require that employees be free from blood-borne pathogens and communicable diseases. Hepatitis B vaccine and TB test will be provided.

**Physical/Sensory Requirements:** The ability to: lift, carry, push and pull up to 50 pounds; stand for extended periods of time; work in extremes of heat, moisture and humidity; tolerate frequent exposure to cleaning chemicals; properly wear required safety clothing and/or equipment.

This class specification is intended to indicate the basic nature of positions allocated to the class and examples of typical duties that may be assigned. It does not imply that all positions within the class perform all of the duties listed, nor does it necessarily list all possible duties that may be assigned.

Pima County

Revised 11/24/96<sup>(gr)</sup>  
Updated 12/11/08<sup>(gs)</sup>