

8.23.21

Lead Kitchen Steward (Kitchen Sanitation)

About God's Love We Deliver

For people living with severe illness in the New York City metropolitan area, God's Love We Deliver provides nutrition therapy, and cooks and home delivers medically tailored meals. We are a non-sectarian organization. All of our services are provided free to clients and full of love.

About the Role

- **Salary: \$25.00/hr plus eligibility for an annual performance-based increase**
- **Insurance: Excellent Health, Dental and Vision insurance at low cost to employees**
- **Retirement Savings Plan: 403B with up to a 2% match each pay period**
- **Benefits: FSA, HSA and Commuter Transit**
- **Paid Time Off including**
 - **15 Days of annual Paid Vacation Time Off, increasing with length of service**
 - **12 days of annual Paid Sick Time**
 - **10 paid holidays**
- **A rewarding work environment: working in the kitchen to help prepare meals for New Yorkers living with severe illness**
- **A collaborative work environment: Everyone works together to contribute their talents and their ideas**
- **A fun work environment: Periodic staff breakfasts and lunches, a monthly Happy Hour, a fun Holiday Party to celebrate you and all of our essential workers**

The Lead Kitchen Steward will join a fast-paced culinary department. The Lead Kitchen Steward is responsible for ensuring kitchen cleanliness, maintaining kitchen organization, and providing support and guidance to the Kitchen Porter team. The individual in this role will be well-versed in food safety, health code and sanitation regulations, a team player with good customer service and communication skills. This role reports to the Executive Chef and will require variable hours, including some evening and weekend work.

Essential Duties and Responsibilities

- Maintain safety and health standards of kitchen equipment and facility.
- Conducts daily, weekly, monthly inspections of kitchen facility to maintain high standards
- Work closely with Director of Facilities to make sure kitchen is operating at optimal level (pest control, grease trap, kitchen equipment)
- Supports and guides all kitchen porters and ensures all work is carried out daily, adhering to the maximum hygiene and safety standards
- Develops and implements necessary cleaning schedule to operate the kitchen efficiently (equipment, floors, walls etc.)
- Ensures strict adherence to manufacturers' instructions regarding the use of chemical agents and their application(s). Monitors chemical use and other supplies as necessary
- Reports malfunctions of services, equipment and any repair requirements related to wall surfaces, floors, light fittings, wall switches etc.
- Complies fully with all local, state and federal regulations relating to hygiene and food handling, fire precautions and emergency procedures and COSHH regulations
- Adheres to Agency guidelines using PPE equipment and always ensures a high standard of personal hygiene
- Liaises with Executive Chef relating to necessary improvements and concerns

About You:

You are highly self-motivated and empathetic, a 'people person' with a strong desire to support our mission and your colleagues. You thrive in a fast-paced and dynamic environment.

In addition, the right candidate meets the following requirements:

- Working knowledge of industrial kitchen equipment, such as ovens, blast chillers, and kettles.
- Minimum three years' experience in Kitchen Sanitation
- Excellent communication skills
- Strict adherence to food and safety regulations while carrying out kitchen duties
- Maintains Food Protection certification
- Knowledge of chemical usage, chemical storage and automated dispensing systems
- Knowledge of equipment in the Sanitation area; familiar with breaking down equipment and ensuring proper cleaning and sanitizing
- Experience working with chemical, cleaning, and pest control suppliers
- Experience creating and maintaining Sanitation standard operating procedures (SSOPs)
- Experience overseeing third-party Kitchen inspections
- Ability to work collaboratively as part of a team
- Ability to work in a fast-paced environment
- Maintains strong organizational and time management skills

Preferred Skills:

- Bilingual (English/Spanish) a plus
- HACCP certification

Other Requirements

The work environment characteristics and requirements described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions. While performing the duties of this job:

- The employee is regularly exposed to outdoor weather conditions, and is occasionally exposed to extreme cold (non-weather); extreme heat (non-weather).
- The employee is exposed to loud noise levels in the work environment.
- The employee is required to stand for several hours at a time
- The employee must frequently lift and/or move up to 100 pounds

Interested in Applying for this Role?