Open Arms of Minnesota Position Description:
Dishwasher (Minneapolis Kitchen & Campus)

Organizational Summary:
Open Arms of Minnesota (OAM) is a nonprofit that prepares and delivers healthy, nutritious food to people living with life-threatening illnesses. Our mission: by providing food as medicine, we nourish our clients and build community. In our two state-of-the-art kitchens, OAM staff members and more than 6,400 volunteers create meals specifically designed for our clients' nutritional needs. We use fresh and, whenever possible, organic ingredients, including produce from our own 5 Open Farms urban garden locations. Volunteers deliver meals throughout the Twin Cities metro area to approximately 3,600 clients, caregivers, and dependents annually, providing nourishment and hope for families dealing with life-threatening illnesses. In addition, families in need throughout Minnesota receive meals shipped to them weekly. There are no fees for any of Open Arms' services. Open Arms is a volunteer-driven organization and is culturally unique in our high commitment to an excellent volunteer experience.

To learn more, visit www.openarmsmn.org

Open Date: October 13th, 2026 **Closing Date:** Until filled

Position Overview:
This part-time hourly position contributes to the fulfillment of Open Arms' mission by providing ongoing janitorial, organization, and kitchen prep tasks. Responsibilities include cleaning, sanitizing, maintaining storage areas (cooler, freezer, and dry), sweeping, mopping, washing and putting away dishes, taking out trash, compost and recycling, and maintaining the cleanliness of the dishwashing area. In addition, supporting the kitchen team by providing kitchen preparation, including inventory control, receiving orders, cooler, freezer, and dry storage organization; and other duties as assigned by the Services Manager. As with all OAM staff positions, this position is responsible for helping ensure volunteers and interns have an exemplary experience during all interactions with Open Arms and is expected to consistently maintain a high level of customer service to all guests, clients, and fellow team members.

Primary Responsibilities (not an all-inclusive list)
Janitorial

- Operate all dishwashing equipment safely and correctly.
- Clean and sanitize the kitchen, the dish room, all kitchenware, baffles, hoods, and additional equipment in the hoods, racks and carts.

- Assist in the maintenance, cleanliness, and stocking of kitchen storage areas, including refrigerators and freezers.
- Weekly deliming of the dish machine.
- Remove kitchen trash and ensure recycling and compost procedures are followed.
- Work directly with Chefs to ensure that all dish sanitation protocol is being followed to ensure proper food safety.
- Manage and organize current cleaning supplies and equipment.
- Demonstrate a high level of customer service and professional behavior within the kitchen.
- Provide an outstanding experience for volunteers by seeking positive interactions and maintaining a helpful, friendly attitude.
- Assist with the setup for onsite catering events.
- Other related duties as assigned by Food Services Manager.

Requirements:

- Experience in high-volume commercial kitchen environment.
- Basic culinary skills
- Strong janitorial skills preferred.
- Great organizational skills.
- Ability to adapt quickly to changing business needs.
- Demonstrated commitment to excellent customer service.
- Ability to work independently and as part of a team.
- High work ethic and demonstrated reliability.
- Ability to be energizing and contribute to a positive team environment.
- Ability to keep composure while working under pressure during busy periods.
- Ability to work Saturdays.
- Flexible schedule with the ability to work outside of scheduled hours at the request of the Food Services Manager
- Flexibility to work on two different worksites.
- Ability to adhere to attendance and punctuality requirements, to meet time-sensitive client and business needs.
- Sensitivity and commitment to diversity and ability to work respectfully with a wide array of co-workers and members of the community.
- A passion for the mission and values of Open Arms.

Physical Requirements:

- Ability to communicate verbally and in writing in English.
- Able to frequently lift and carry items up to 50 pounds and transport items up to 70 pounds.
- Able to stand for long periods of time.
- Able to work in the dish room environment, which is sometimes wet, steamy or humid.

- Able to stand, sit, walk, bend, stoop, and twist. Requires full range of motion, manual dexterity, and eye-hand coordination. Requires corrected vision, full color vision, sense of smell and taste, and hearing to normal range.
- Able to operate standard kitchen dishwashing equipment.

Reports to: Food Services Manager

Location: St. Paul, MN 55107

Pay Rate: $19 per hour.

Hours: 20-30 hours a week
- This position will work on **Saturdays**.

To Apply:
Please send resume and cover letter detailing pertinent experience to:

OAM HR
- Email: jobs@openarmsmn.org
- Fax: 612.872.0866
- Mail: 2500 Bloomington Avenue S, Minneapolis MN 55404

Benefits:
This position is eligible for an excellent comprehensive benefits package that includes medical/dental/life/ STD/LTD insurance, employee assistance program, paid Holidays, and personal time off (PTO), retirement plan with employer match program. Employee-paid vision plan, voluntary life, critical illness, hospital indemnity and accident insurance are also available.

Open Arms of Minnesota is committed to hiring and fostering a diverse and inclusive workforce that leverages the skills and talents of all employees in our organization, regardless of race, gender, national origin, age, religion, sexual orientation, gender identity, familial status, disability, or socioeconomic status. We encourage all individuals with direct or transferable experience to apply for our open positions.

Equal Opportunity Employer