

Cleaner/KP

Hackney

Job Type: Full-Time

Reports to: General Manager

Contract: Flexible

Hours: 30-40 hours per week

As a Kitchen Porter/Cleaner, you will play a key role in maintaining the hygiene, cleanliness, and organisation of our kitchen and customer areas. This is a physically active role requiring attention to detail and a strong work ethic to support the smooth daily operation of the bakery.

How we work

- *Positivity:* Maintain an optimistic outlook, inspire team members and create a positive work environment.
- *Energy:* Demonstrate high levels of enthusiasm and drive, motivate others through great leadership.
- *Resilience:* Adapt well to challenges, bounce back from setbacks, through constructive criticism and mutual support.

Key Responsibilities:

Kitchen Hygiene & Execution

You will ensure operational command over the KP area, focusing on rapid, high-standard hygiene execution to support production flow:

- **KP Area Maintenance:** Maintain high standards of cleanliness and hygiene in the KP area at all times.
- **Washing:** Wash, dry, and distribute pots, pans, trays, dishes, cutlery, and utensils promptly to their designated storage areas.
- **Sanitation:** Clean and sanitise all KP counters and sinks.

- **Dishwasher Oversight:** At the end of the day, ensure the dishwasher is emptied, cleaned, refilled with salt, and fully prepped for the next operational cycle.

Facility Maintenance & Cleaning

You will execute all facility and customer-area cleaning procedures with strict adherence to compliance standards:

- **Restroom Hygiene:** Maintain exceptional hygiene standards in customer restrooms throughout the day, including prompt refilling of toilet paper, hand soap, and paper towels.
- **Floor Maintenance:** Clean and sanitise all floor areas across the arches, including vacuuming and mopping, in strict accordance with the company's colour-coded cleaning policy.
- **Laundry Command:** Pack up dirty laundry ready to be picked up by laundrettes. Organise and store clean laundry efficiently in designated areas.

Operational Support & Compliance

You will contribute directly to the overall operational efficiency and safety of the site:

- **Communication:** Communicate immediately with the General Manager or relevant department head regarding any issues related to cleaning supply shortages, equipment failure, or safety hazards.
- **Team Alignment:** Work efficiently and collaborate with all kitchen, pastry, and FOH teams to ensure the workspace is clean, organised, and supportive of all production schedules.

Essential Requirements

- *A minimum of 1 year cleaning experience, ideally in a cafe/bakery setting*
- *Friendly and welcoming*
- *Strong attention to detail*
- *A great team player*

Employee Benefits

- *Staff lunch, coffee and tea every day*
- *30% discounts at all of our locations*

- *Cycle to Work scheme*
- *Plus many more staff perks and discounts with local partners!*