Hector Ramirez

Dish Machine Operator

hector.ramirez@email.com ◆ (281) 555-0127 ◆ Houston, TX ◆ linkedin.com/in/hectorramirez

Summary

Dish machine operator with 2 years running high-volume dish machines in an airline catering kitchen and a busy Tex-Mex restaurant. Handles 15,000 pieces a shift, checks wash and rinse temperatures and chemical levels, and keeps the machine running with regular descaling. Follows food safety and sanitation rules closely and works evenings, weekends and holidays.

Experience

Dish Machine Operator

Skyline Flight Kitchens — Houston, TX — 01/2025 - Present

Airline catering kitchen preparing 18,000 meals a day for 9 carriers at a major airport.

- Run a flight-type conveyor dish machine that cleans **15,000** trays, cups and inserts each shift.
- Record wash and rinse temperatures in temperature logs and complete sanitizer testing every 2 hours for food safety audits.
- Maintain the machine with weekly descaling and deliming and replace worn curtains and spray arms, cutting downtime by 30%.
- Coordinate with 6 sorters so clean equipment reaches meal assembly before each flight deadline, with no late carts this year.

Dishwasher

Westheimer Cantina — Houston, TX — 06/2024 - 12/2024

Tex-Mex restaurant with a patio, serving about 700 guests on weekend nights.

- Operated the door-type dish machine during weekend dinners of 700 guests and kept plates moving to the line.
- Scrubbed pots, comals and sheet pans in the three-compartment sink between rushes.
- Swept and mopped the kitchen at close and hauled grease and trash to the dumpster area.
- Changed dish machine water every 2 hours to keep wash water within sanitation standards.

Education

High School Diploma

Lamar High School

Houston, TX

05/2024

Skills

Conveyor Dish Machine	Door-Type Dish Machine	Temperature Logs	Sanitizer Testing
Descaling	Three-Compartment Sink	Food Safety	Sanitation
Attention to Detail	Teamwork		

Certificates

Texas Food Handler

Texas Department of State Health Services accredited program

01/2025