

USNS GENERAL EDWIN D. PATRICK (T-AP 124)  
OFFICE OF THE CHIEF STEWARD

DISHWASHERS JOB INSTRUCTIONS

1. You will work under the direct supervision of the Third Steward in charge of your work area, which will be either the crew Scullery or the Main Pantry scullery.
2. Be in proper, clean, uniform at all times when on duty. Keep yourself in a neat-appear and physically clean condition.
3. Observed all rules and regulations regarding Sanitation.
4. Safety Rules, Orders and Regulations will be adhered to at all times.
5. Immediately report to the Third Steward on duty any deficiencies you observed in your work area.
6. If there are any questions concerning your duties, contact the 3rd Steward or other competent authority. KNOW - don't GUESS.
7. It is extremely important that posted Temperatures be maintained in your Sinks and the Dishwashing Machines. This is important from the Stand-point of sanitation.

8. WORK HOURS:

AT SEA	IN PORT
0600 - 1100	
1230 - 1600	0730 - 1600

APPROVED:

C.W. Hutchens

Master

SUBMITTED:

Chief Steward

Chief Steward

I have read, understand, and will comply with, above job instructions.

Lino F. Gapez 577-18  
Signature of employee

Position No.

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8. WORK HOURS:

AT SEA	IN PORT
0600 - 0930	
1030 - 1330	Same
1500 - 1800	
1830	

APPROVED:

P. W. Whitehead  
Master

SUBMITTED:

Phil Dattolo  
Chief Steward

I have read, understand, and will comply with, above job instructions.

Gregory F. Osias  
Signature of employee

573-6  
Position No.

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8. WORK HOURS:

AT SEA	IN PORT
0600 - 0930	
1030 - 1330	Same
1500 - 1800	

APPROVED:

C.W. Hutchins  
Master

SUBMITTED:

Alfredo Pato  
Chief Steward

I have read, understand, and will comply with, above job instructions.

Paulino Elegino  
Signature of employee

513-9  
Position No.

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8. WORK HOURS:

AT SEA	IN PORT
0400 - 0700	
0730 - 1030	0730 - 1600
1300 - 1500	
0730 - 1600	

APPROVED:

C.W. Whitehead  
Master

SUBMITTED: Phil Dattola  
Chief Steward

I have read, understand, and will comply with, above job instructions.

Maarie R. DeBoe  
Signature of employee 573-13  
Position No.