



Aaron Bello

Kitchen Steward

Bringing 12 years of back-of-house experience spanning dishwashing, lead dishwasher, and kitchen steward roles, with hands-on expertise in commercial dishwashing machine operation, HACCP compliance, and FIFO stock rotation. Trained 11 new team members per year on dish machine operation, chemical dip handling, and sanitation procedures while maintaining a health inspection score of 98 across 4 consecutive annual reviews through rigorous daily sanitation checklists.

CONTACT INFORMATION

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EDUCATION

- **HS DIPLOMA IN GENERAL STUDIES | GREENBRIER EAST HIGH SCHOOL, LEWISBURG, WV | 2010 - 2014**

KEY SKILLS

- **Commercial dishwashing machine operation**
- **Conveyor dish rack system**
- **High-temperature sanitizer**
- **HACCP compliance**
- **FIFO stock rotation**
- **Chemical dip procedures**
- **OSHA safety procedures**
- **Steam cleaner maintenance**
- **Sanitation scheduling**
- **New hire training**

PROFESSIONAL EXPERIENCE

KITCHEN STEWARD | GREENBRIER VALLEY CONFERENCE LODGE, LEWISBURG, WV | 2020 - PRESENT

- Trained 5 new team members per year on dish machine operation, chemical dip handling, and HACCP procedures, with all trainees passing their 30-day evaluations on the first attempt.
- Maintained a health inspection score of 98 across 4 consecutive annual reviews by enforcing daily sanitation checklists for all dish stations and prep surfaces.
- Prevented 23 minutes of equipment downtime per week by performing daily filter cleanings and rinse-arm checks on the commercial dishwashing machine before each shift.
- Received and stored supply shipments averaging 17 cases per delivery, verifying chemical concentrations and rotating sanitizer stock by FIFO within the dish room closet.
- Scrubbed and sanitized kitchen floors across 3 prep zones using mop and broom after every service, completing each zone in under 12 minutes.

LEAD DISHWASHER | KANAWHA FALLS GRILL, GAULEY BRIDGE, WV | 2017 - 2020

- Trained 4 new hires on conveyor dish rack system loading sequences and high-temperature sanitizer safety, reducing first-week errors from 9 to 2 per trainee.
- Raised the kitchen's health inspection score from 91 to 97.9 within 6 months by rebuilding the nightly closing sanitation checklist and auditing compliance each shift.
- Avoided 18 minutes of unplanned equipment downtime per month by scheduling weekly steam cleaner descaling and reporting worn gaskets before they failed.
- Swept and scrubbed walk-in cooler floors, dry storage aisles, and dish pit drains on a rotating schedule, covering all areas within each 5-day cycle.

DISHWASHER | NEW RIVER GORGE TAVERN, FAYETTEVILLE, WV | 2014 - 2017

- Trained 2 seasonal dishwashers on cut-resistant glove use and oven mitt protocols during summer staffing surges, with both completing orientation in 3 days.
- Contributed to a health inspection score of 97.15 by following OSHA safety procedures and wiping down dish machine exteriors and rinse sinks after every cycle.
- Received weekly dry goods and chemical supply deliveries using a hand truck, unloading and shelving up to 21 cases per shipment in under 20

minutes.