



**LINE CHECK-
BROILER STATION**

Updated: 3.1.18

AM MOD:		PM MOD:		DATE:	
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NO PAN SHOULD BE MORE THAN 3/4 FULL - NEVER FILL PAST THE INDENT OR LIP OF THE CONTAINER. ALL HOT FOOD SHOULD BE ABOVE 140 DEGREES AND ALL COLD FOOD BELOW 39 DEGREES. **TOOLS NEEDED: BIO-THERM, TASTING FORKS/SPOONS, SANI-SWABS, PEN, OUNCE SCALE.**

SANITIZER BUCKET		CLEAN (200 PPM). NO MORE THAN 2 TOWELS PER BUCKET	2 HRS						
GRILL STATION	UTENSIL	QUALITY IDENTIFIERS	SHELF LIFE*	AM	NOTES:	PM	NOTES:	MGR	
BROILER BRUSH		Hard bristle brush, long handled. Kept off of the ground or standing up in a 1/3 pan.							
HOT SKILLETS		Clean, seasoned crescent moon skillets. No rust.							
STEAK MARKERS		In separate clean 1/9th pans or caddy, each of the temperature picks: Rare, Medium Rare, Medium, Medium Well, Well.							
SANDWICH SKEWER RODS		In a separate, clean 1/9th pan.							
CUTTING BOARDS		Clean and sanitized red (beef), blue (seafood), yellow (chicken), and brown (cooked beef)	SHIFTLY						
KNIVES		Chef knife or cleaver. Sharpened.	SHIFTLY						
BBQ SAUCE	BRUSH	Caramel brown in color. Thick in consistency with a hint of spice and sweet marmalade.	SHIFTLY						
BACON STRIPS		Fully cooked and crisp. Not burnt. Held at room temperature with a drain tray.	DAILY						
BLACKENING SEASONING	YELLOW LID SHAKER	Orange-red in color. Grainy consistency no clumps. An aroma of fresh seasonings and spices.	DAILY						
CODY'S STEAK SEASONING	METAL SHAKER	White and tan in color. Labeled "CSS" on top of shaker or wrapped with red electrical tape.	DAILY						
GRILL COOLER	Thermometer Present? Yes No								
PICO DE GALLO	1/4 CUP	Crisp, fresh, bright red in color with visible onions and cilantro. Drained. Not mushy. Drain tray in pan.	2 DAYS						
SHREDDED MIXED CHEESE	1/4 CUP	Yellow and white shreds of cheese, not dry or clumpy.	3 DAYS						
SLICED AMERICAN CHEESE		Yellow in color. No dried out edges or broken pieces. Wrapped in film wrap and day dotted.	3 DAYS						
BLUE CHEESE		Portioned in 2 oz souffle cups. Each labeled with a day dot.	3 DAYS						
BURGERS		1/2 inch thick. Stacks of 5 wrapped and day dotted.	4 oz 8 oz 3 DAYS		°F		°F		
CHOPPED SIRLOIN		1/2 inch x 6 inches. Stacks of 5 wrapped and day dotted.	10 oz 14 oz 3 DAYS		°F		°F		
SIRLOINS		Bright red in color. Solid Pieces. No more than 1/4 inch fat. Sorted by size.	8 oz 10 oz 14 oz 3 DAYS		°F		°F		
T-BONE PORTERHOUSE		20 oz. Bright red in color. Individually or full tray wrapped. Filet on one side, strip on the other.	3 DAYS		°F		°F		
FAJITA BEEF	RED TONGS	8 oz. flap meat pieces, jaccarded. Pulled from marinade. Dark brown/red in color.	24 HRS + 3 DAYS		°F		°F		
RIBEYES		14 oz. Fat cap trimmed to no more than 1/4 inch. Bright red in color. Marbeling evenly throughout. 1 inch tail remaining.	3 DAYS		°F		°F		
FILETS		Bright red in color. Silver skin and fat removed. 6oz bacon wrapped. No plugging. Individually wrapped or whole pan wrapped and day dotted.	6 oz 9 oz 3 DAYS		°F		°F		
KANSAS CITY STRIP		16oz. Bright red in color. Marbeling throughout with 1/4 inch fat strip. Bone In.	3 DAYS		°F		°F		
STEAK CHUNKS	PORTIONED	8 oz. Weighed and bagged marinated portions of meat only- no fat or grizzle. Bright red in color. Day dotted.	24 HRS + 3 DAYS		°F		°F		
PORTERHOUSE PORK CHOPS		14 oz. Pink in color. Individually wrapped or whole pan wrapped and day dotted.	3 DAYS		°F		°F		
BONELESS PORK CHOPS		8 oz. Pink in color. Individually wrapped or whole pan wrapped and day dotted.	3 DAYS		°F		°F		
RIBS		Not dried out with skin pulling away from bones. Keep wrapped and day dotted.	2 DAYS		°F		°F		
FAJITA PORK	RED TONGS	4 oz. Jaccarded pieces. Pulled from marinade. Dark brown/red in color.	24 HRS + 3 DAYS		°F		°F		
1/2 CHICKEN		Baked and fully cooked. Not dried out. Kept wrapped and day dotted.	DAILY		°F		°F		
MARINATED CHICKEN	YELLOW TONGS	24 hour marinated. 8oz. Look for visible jaccard holes.	24 HRS + 3 DAYS		°F		°F		
PRIME RIB STATION	UTENSIL	QUALITY IDENTIFIERS	SHELF LIFE*	AM	NOTES:	PM	NOTES:	MGR	
PRIME RIB LOIN		Cooked and held at 140 degrees. Held under heat lamp.	DAILY		°F		°F		
UTENSILS		Carving knife. Tongs. Brown cutting board. Ounce scale- platform covered/wrapped and calibrated daily. 11 inch oval plates.	SHIFTLY						



**LINE CHECK-
FLAT TOP STATION**

Updated: 3.1.18

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NO PAN SHOULD BE MORE THAN 3/4 FULL - NEVER FILL PAST THE INDENT OR LIP OF THE CONTAINER. ALL HOT FOOD SHOULD BE ABOVE 140 DEGREES AND ALL COLD FOOD BELOW 39 DEGREES.

TOOLS NEEDED: BIO-THERM, TASTING FORKS/SPOONS, SANI-SWABS, PEN, OUNCE SCALE.

SANITIZER BUCKET		CLEAN (200 PPM). NO MORE THAN 2 TOWELS PER BUCKET	2 HRS					
FLAT TOP STATION	UTENSIL	QUALITY IDENTIFIERS	SHELF LIFE*	AM	NOTES:	PM	NOTES:	MGR
MELTED MARGARINE	1/2 OZ LADLE	Golden yellow in color. Watery consistency. No remnants of food particles visible in pan.	DAILY					
MELTED MARGARINE	BUTTER WHEEL	Golden yellow in color. Watery consistency. No remnants of food particles visible in pan. Wheel working.	DAILY					
BREAD		Burger buns, kids buns, Texas toast pull thawed.	3 DAYS					
SEAFOOD SEASONING	METAL SHAKER	Red in color with visible black specs. Labeled "SS" on top of shaker or wrapped with blue electrical tape.	DAILY					
BLACKENING SEASONING	YELLOW LID SHAKER	Orange-red in color. Grainy consistency no clumps. An aroma of fresh seasonings and spices.	DAILY					
SOUP CROUTONS		Round, toasted bread. Not burnt. Covered with lid or film wrap.	2 DAYS					
CRACKERS		Individual packets of oyster crackers. Not stale.	7 DAYS					
UTENSILS		Stainless steel bowls or steaming cover. Soup cups, soup bowls, French onion crocks, escargot dishes, checkered liner paper, 13 inch ovals, 11 inch ovals, 9 inch rounds and chef's knife.	SHIFTLY					
FLAT COOLER		Thermometer Present? Yes No						
PICO DE GALLO	2 oz SPOODLE	Crisp, fresh, bright red in color with visible onions and cilantro. Drained. Not mushy. Drain tray in pan.	DAILY					
SLICED PROVOLONE CHEESE		White in color. No dried out edges or broken pieces. Wrapped, separated and day dotted.	3 DAYS					
SHREDDED MIXED CHEESE	1/4 CUP	Yellow and white shreds of cheese, not dry or clumpy.	3 DAYS					
CHEESY SHRIMP BUTTER	TSP	Whipped margarine. Creamy and light yellow in color. Visible specks of green and white.	7 DAYS					
FLOUR TORTILLAS		Fresh, white in color, soft 6 inch and 12 inch tortillas. Covered/wrapped. Not cracked or dry. Day dotted.	6 Inch 12 Inch	DAILY				
VEGGIE BURGER		Thawed, covered, labeled and dated	3 DAYS		°F		°F	
TURKEY BURGER		Thawed, covered, labeled and dated	3 DAYS		°F		°F	
HADDOCK		9 oz fillet. Thawed. Still in package. Firm in texture, bright white in color. Day dotted. Drip tray. Ice bag on top.	3 DAYS		°F		°F	
SALMON		8 oz portions. Firm in texture, bright orange in color with shiny skin. Individually bagged and day dotted. Drip tray. Ice bag on top.	2 DAYS		°F		°F	
SKEWERED SHRIMP		4, 21-25 count shrimp to a skewer. Day dotted. Drip tray in pan. Ice bag on top.	3 DAYS		°F		°F	
CHEESY CHEESY SHRIMP		Portioned 6 each, butterflied, 21-25 count, tail off. Day dotted. Drip tray in pan. Ice bag on top.	3 DAYS		°F		°F	
FAJITA SHRIMP		Portioned 6 each, tail off, 31-40 count, marinated. Day dotted. Drip tray in pan. Ice bag on top.	3 DAYS		°F		°F	
HOT WELLS								
LOADED POTATO SOUP	8 oz LADLE	Fresh creamy white consistency. Visible chunks of potatoes.	SHIFTLY		°F		°F	
FRENCH ONION SOUP	8 oz LADLE	Dark brown in color. Visible pieces of white onions present. Not too salty or watered down.	SHIFTLY		°F		°F	



**LINE CHECK-
PANTRY and DESSERT STATION**

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SANITIZER BUCKET		CLEAN (200 PPM). NO MORE THAN 2 TOWELS PER BUCKET		2 HRS					
SALAD STATION		UTENSIL	QUALITY IDENTIFIERS	SHELF LIFE*	AM	NOTES:	PM	NOTES:	MGR
SALAD COOLER		Thermometer Present? Yes No							
SALAD MIX		Iceberg and romaine mix, light green in color. No brown. Fresh, cold, and crisp. No chunks. Fluffed up.		SHIFTLY					
CHOPPED ROMAINE		Bright green in color. Fresh, cold, and crisp. Fluffed up.		SHIFTLY					
PARMESAN CHEESE	2 oz SPOODLE	Pale white in color, dry and not clumpy.		3 DAYS					
CAESAR DRESSING	2 oz SPOODLE	Creamy parmesan with garlic, anchovy and pepper flavor.		5 DAYS					
GARLIC RANCH DRESSING	1 oz LADLE	Reddish-pink in color. Creamy consistency thoroughly blended.		5 DAYS					
SHREDDED MIXED CHEESE	2 oz SPOODLE	Yellow and white shreds of cheese, not dry or clumpy.		3 DAYS					
DICED TOMATOES	2 oz SPOODLE	Fresh and bright red in color. 1/4 inch dice. No visible seeds. Firm not mushy. Drain tray in pan.		DAILY					
DICED CUCUMBERS	2 oz SPOODLE	Fresh, firm. 1/4 inch dice.		DAILY					
SHREDDED CARROTS	2 oz SPOODLE	Bright orange in color. Fresh.		2 DAYS					
SHREDDED CABBAGE	2 oz SPOODLE	Bright purple and white in color. No browning. Fresh		2 DAYS					
PEPPERONCINI	TONGS	Bright yellow/green in color. Fresh. Not dried out.		2 DAYS					
SLICED RED ONION RINGS		Bright purple in outer color. 1/8 inch thick. At least 2 thumbs width. No broken pieces.		2 DAYS					
PIZZA CRUSTS		Thawed. Covered and/or wrapped, not dried out.		3 DAYS					
MARINARA	1 oz LADLE	Red in color. Chunky tomato blend- not runny.		3 DAYS					
PEPPERONI		Red/brown in color. Fresh, not dried out.		3 DAYS					
CROUTONS	2 oz SPOODLE	Fresh and crunchy. Full pieces not broken or bottom of bag.		2 DAYS					
OIL & VINEGAR CRUETS		Clean glass containers filled with oil and red wine vinegar.		14 DAYS					
UTENSILS		Pizza screen, chilled salad bowls, chilled 9 inch rounds, chilled 13 inch ovals and tongs.							
DESSERT STATION		UTENSIL	QUALITY IDENTIFIERS	SHELF LIFE*	AM	NOTES:	PM	NOTES:	MGR
CHOPPED PEANUTS	1 oz LADLE	Fresh, not stale. Full diced pieces, not too fine.		5 DAYS					
SYRUPS		Rich and creamy in bottles: Chocolate and caramel		7 DAYS					
HOT FUDGE		Pre-portioned packets.		21 DAYS					
UTENSILS		Bev naps for liner, chilled forks, chilled long handled spoons, chilled soup spoon and chilled goblet glasses.							
DESSERT COOLER		Thermometer Present? Yes No							
STRAWBERRY TOPPING	1 oz LADLE	Fresh-frozen strawberries in juice. Not dried out. Labeled and dated.		3 DAYS					
CINNAMON		Fresh, in a shaker. Labeled and dated.		DAILY					
CHERRIES		Bright red in color, not dried out. Sitting in own juice.		3 DAYS					
BROWNIES		Individually wrapped and day dotted.		3 DAYS					
APPLE TART		Thawed, individually wrapped and day dotted.		3 DAYS					
CHEESE CAKE		Thawed. Portioned onto a 9 inch round plate, individually wrapped and day dotted.		3 DAYS					
CHOCOLATE CAKE		Thawed. Portioned onto an 11 inch oval plate, individually wrapped, tented and day dotted.		3 DAYS					
CARROT CAKE		Thawed. Portioned onto an 11 inch oval plate, individually wrapped, tented and day dotted.		3 DAYS					
WHIPPED CREAM		Bagged. Bright white in color. Thick consistency not watery or loose.		5 DAYS					

ICE CREAM FREEZER	Thermometer Present?		Yes	No					
VANILLA ICE CREAM	#10 SCOOP	Covered and frozen firm. No icy film. Held at 0 degrees or below.			21 DAYS				
CHOCOLATE ICE CREAM	#10 SCOOP	Covered and frozen firm. No icy film. Held at 0 degrees or below.			21 DAYS				
BREAD STATION	UTENSIL	QUALITY IDENTIFIERS			SHELF LIFE*	AM	NOTES:	PM	NOTES:
BREAD OVEN	HOT PADS	Set at 325 degrees. Clean inside and out.							
YEAST ROLLS	TONGS	2 ounces in weight. Soft, golden brown and not burnt. First tray loaded when first guest walks in.			15 MIN				
CINNAMON BUTTER	#40 SCOOP	Set up from pars. One scoop per souffle cup. Place cup on trays and stack trays on top of each other. Deli paper separates the trays.			5 DAYS				
MELTED MARGARINE	PASTRY BRUSH	Golden yellow in color. Watery consistency. No remnants of food particles visible in pan.			SHIFTLY				
UTENSILS		Bread baskets with checkered napkin liner and souffle cups.							



LINE CHECK-STATION

EXPO Updated: 3.1.18

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EXPO STATION	UTENSIL	QUALITY IDENTIFIERS	SHELF LIFE*	AM	NOTES:	PM	NOTES:	MGR
SANITIZER BUCKET		CLEAN (200 PPM). NO MORE THAN 2 TOWELS PER BUCKET	2 HRS					
CINNAMON	METAL SHAKER	Brown in color. No clumping.	7 DAYS					
TORTILLA CHIPS		Crisp, fresh and seasoned with table salt. Properly cooked no limp pieces or portioned and cooked to order.	DAILY					
WET NAPS		Moist, not dried out.						
UTENSILS		App plates, bev naps for liners, checkered liners, fajita set up plates, nappie bowls, monkey dishes, 11 inch ovals, 13 inch ovals, casserole dishes, steak knives and souffle cups.						
EXPO COOLER	UTENSIL	QUALITY IDENTIFIERS	SHELF LIFE*	AM	NOTES:	PM	NOTES:	MGR
VEGGIES	5 - 6 oz PORTIONED	Weighed and bagged. Day Dotted. No browning or wilting. Butter present in bag.	3 DAYS					
BROCCOLI	6.5-7 oz PORTIONED	Weighed and bagged. Day Dotted. No browning or wilting. Butter present in bag.	3 DAYS					
MAC & CHEESE SETS		Pre-portioned, thawed and day dotted.	3 DAYS					
QUESO	8 oz PORTIONED	Rich yellow-orange in color. Visible tomatoes with chiles. Medium consistency.	3 DAYS					
BEEF QUESO	8 oz PORTIONED	Rich yellow-orange in color. Visible ground beef and tomatoes. Medium consistency.	3 DAYS					
PULLED PORK	4 oz PORTIONED	Weighed and bagged pulled pork pre-mixed with BBQ sauce. Day dotted.	3 DAYS					
EXPO OPEN COOLERS	Thermometer Present? Yes No							
SHREDDED LETTUCE	1/4 CUP	Light green in color. Cold, crisp and crunchy. Sliced thin on slicer.	DAILY					
BURGER LETTUCE		Green in color. Cut to individual pieces. No browning or wilting. Kept in ice water to ensure freshness and crispness.	DAILY					
BURGER TOMATOES		Red in color. 1/4 inch thick. 2 to 3 inches wide. No blemishes or visible seeds. No ends or center core should be visible. Drain tray in pan.	DAILY					
BURGER RED ONION RINGS		Bright purple in outer color. 1/4 inch thick. Full onion slice. No broken pieces.	2 DAYS					
PICKLES		Bright green in color. Kept in its own brine for flavor. Crisp slices not wilting.	3 DAYS					
CINNAMON BUTTER	#40 SCOOP	Thoroughly mixed. No visible chunks of butter. Smooth consistency with a cinnamon and sugar sweetness.	7 DAYS					
WHIPPED MARGARINE	#40 SCOOP	Creamy and light yellow in color.	7 DAYS					
SOUR CREAM	#40 SCOOP/ #24 SCOOP	Bright white in color. Creamy and firm, not runny.	3 DAYS					
SHREDDED MIXED CHEESE	2 oz SPOODLE	Yellow and white shreds of cheese, not dry or clumpy.	3 DAYS					
LOADED MIX	2 oz SPOODLE	Yellow and white shreds of cheese, bacon bits and green onions. Not dry or clumpy.	3 DAYS					
KALE		Fresh. No browning.	DAILY					
LEMONS		Fresh cut. Juicy. No browning.	DAILY					
GUACAMOLE	#24 SCOOP	Bright green in color. 2 layers of plastic wrap to protect from browning.	3 DAYS					
PICO DE GALLO	2 oz SPOODLE/ #24 SCOOP	Crisp, fresh, bright red in color with visible onions and cilantro. Drained. Not mushy. Drain tray in pan.	2 DAYS					
SALSA	2 oz SPOODLE	Bright red in color kept separate from pico until ordered.	2 DAYS					
DICED RED ONIONS	TSP	Fresh, firm, and purple/white. No clear or brown pieces.	DAILY					
GREEN ONIONS	TSP	Bright green in color. 1/4 in cut on a bias.	2 DAYS					
CELERY		Light green in color. 4 inches in length and no more than 1 inch wide. Crisp in ice water.	2 DAYS					
APPLESAUCE	1.5 oz LADLE	Golden yellow in color. Sweet taste.	3 DAYS					
PICKLED JALAPENOS		Green in color. Fresh. Not dried out.	3 DAYS					
MAYONNAISE	PORTIONED	Creamy white in color.	5 DAYS					

HONEY MUSTARD	1 1/2 oz LADLE	Golden yellow in color. Sharp sweet and tangy flavor of honey and mustard.	5 DAYS					
TURMERIC SAUCE	1 1/2 oz LADLE	Bright yellow in color with visible chunkiness. Smooth horseradish and mustard taste.	5 DAYS					
HORSERADISH SAUCE	1 1/2 oz LADLE	Bright white in color with visible chunkiness. Smooth horseradish taste.	5 DAYS					
DILL SAUCE	1 1/2 oz LADLE	Creamy white color with a green specs of dill.	5 DAYS					
TARTAR SAUCE	1 1/2 oz LADLE	Creamy white color with a green tint and visible relish.	5 DAYS					
COCONUT SAUCE	1 1/2 oz LADLE	Creamy white/yellow color with visible strands of coconut flakes.	5 DAYS					
BLUE CHEESE	1 1/2 oz LADLE	Bright white in color with visible chunks of blue cheese. Creamy and thick in consistency.	5 DAYS					
COCKTAIL SAUCE	1 1/2 oz LADLE	Bright red in color. Bold horseradish flavor in a ketchup base.	5 DAYS					
GARLIC RANCH	1 1/2 oz LADLE	Reddish-pink in color. Creamy consistency thoroughly blended.	5 DAYS					
HOT WELL	UTENSIL	QUALITY IDENTIFIERS	SHELF LIFE*	AM	NOTES:	PM	NOTES:	MGR
WHITE GRAVY	1 1/2 oz LADLE	Bright white in color with visible black pepper specks. Smooth and creamy consistency. Not thickened.	4 HRS	°f		°f		
MASHED POTATOS	2 oz SPOODLE	Bright white in color. Creamy consistency, no lumps.	2 HRS	°f		°f		
SAUTÉED MUSHROOMS	2 oz SLOTTED SPOODLE	Fully cooked, moist and firm in texture. Whole button mushrooms.	2 HRS	°f		°f		
SAUTÉED SLICED MUSHROOMS	2 oz SLOTTED SPOODLE	Fully cooked, moist and firm in texture. Sliced pieces not mushy.	2 HRS	°f		°f		
SAUTÉED ONIONS	2 oz SLOTTED SPOODLE	Fully cooked, moist and firm in texture. Cut pieces not mushy.	2 HRS	°f		°f		
SAUTÉED GREEN PEPPERS	2 oz SLOTTED SPOODLE	Fully cooked, moist and firm in texture. Cut pieces not mushy.	2 HRS	°f		°f		
BLACK BEANS	2 oz SLOTTED SPOODLE	Rich black in color. Beans evenly distributed throughout juices. Not too thin- not too thick.	4 HRS	°f		°f		
RICE	3 oz SPOODLE	Yellow in color. Fully cooked, not clumpy, mushy, or dried out. In pan liner.	4 HRS	°f		°f		
AU JUS	2 oz SPOODLE	Brown in color. Not diluted, rich beef broth base with a hint of pepper.	4 HRS	°f		°f		
BAKED POTATOES	TONGS	Freshly made on the hour. Bright white insides with salted skin. Use pars to determine amount needed per hour.	1 HR	°f		°f		
SWEET POTATOES	TONGS	Freshly made on the hour. Bright orange insides with soft, salted skin. Use pars to determine amount needed per hour.	1 HR	°f		°f		



LINE CHECK- TO GO STATION

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SANITIZER BUCKET	UTENSIL	QUALITY IDENTIFIERS	2 HRS	AM	NOTES:	PM	NOTES:	MGR
		CLEAN (200 PPM). NO MORE THAN 2 TOWELS PER BUCKET						
PRINTER PAPER ROLLS		2 rolls of paper stocked next to printer						
PRINTER INK		1 extra ink cartridge stocked next to printer						
UTENSILS		Plasticware - Forks, knives, spoons, napkins						
LARGE TO GO CONTAINERS		Clear, plastic, clam shell, large box						
SMALL TO GO CONTAINERS		Clear, plastic, clam shell, small box						
BROWN BAGS		Small brown bags used for separating cold continents, silverware, etc.						
PLASTIC BAGS		White plastic thank you bags.						
16 oz CUPS								
16 oz CUP LIDS								
KETCHUP PCs								
BAGGED PEANUTS		One scoop of peanuts in brown bag. Top of bag folded over and folded To Go Menu stapled to top of bag.						
SQUAT CONTAINER								
SQUAT CONTAINER LIDS								
SOUFFLE CUPS								
SOUFFLE CUP LIDS								
GLOVES								
WET NAPS		Moist, not dried out.						

