

# BROILER SIDEWORK DUTIES

OPENING DUTIES	SHIFT CHANGE DUTIES SATURDAY & SUNDAY	CLOSING DUTIES
<ul style="list-style-type: none"> <li><input type="checkbox"/> WASH HANDS</li> <li><input type="checkbox"/> SET UP TRASH CAN</li> <li><input type="checkbox"/> STOCK PRINTER PAPER AND RIBBON</li> <li><input type="checkbox"/> SET UP SANITIZER BUCKET</li> <li><input type="checkbox"/> INSTALL HOOD FILTERS AND DRIP PANS (if not already in place)</li> <li><input type="checkbox"/> SET UP STATION WITH PROPER UTENSILS AND CUTTING BOARDS</li> <li><input type="checkbox"/> STOCK MEAT BOX/DRAWERS ACCORDING TO PARS</li> <li><input type="checkbox"/> STOCK SEASONING SHAKERS, SAUCES, STEAK PICKS, ETC</li> <li><input type="checkbox"/> STOCK ALL PLATE WARE</li> <li><input type="checkbox"/> STOCK COOLER BOXES</li> <li><input type="checkbox"/> SANITIZE STATION- WIPE ALL COUNTERS, SHELVES, AND LEDGES</li> <li><input type="checkbox"/> COMPLETE ANY PREP</li> <li><input type="checkbox"/> ENSURE PRIME SHAAM IS STOCKED</li> <li><input type="checkbox"/> SCALE AND KNIFE FOR PRIME IS AVAILABLE</li> <li><input type="checkbox"/> LABEL AND DATE ALL PANS</li> <li><input type="checkbox"/> FIRE UP GRILL AT 2PM (9AM on Saturday and Sunday)</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> WASH HANDS</li> <li><input type="checkbox"/> EMPTY TRASH CANS</li> <li><input type="checkbox"/> CHANGE OUT SANITIZER WATER</li> <li><input type="checkbox"/> SWEEP THE GRILL LINE</li> <li><input type="checkbox"/> SANITIZE STATION- WIPE ALL COUNTERS, SHELVES, AND LEDGES</li> <li><input type="checkbox"/> CLEAN AND REPLACE UTENSILS AND CUTTING BOARDS</li> <li><input type="checkbox"/> STOCK MEAT BOX/DRAWERS ACCORDING TO PM PARS</li> <li><input type="checkbox"/> STOCK SEASONING SHAKERS, SAUCES, STEAK PICKS, ETC</li> <li><input type="checkbox"/> STOCK ALL PLATE WARE</li> <li><input type="checkbox"/> STOCK COOLER BOXES</li> <li><input type="checkbox"/> ENSURE PRIME RIB IS STOCKED</li> <li><input type="checkbox"/> SCALE AND KNIFE CLEANED AND RETURNED</li> <li><input type="checkbox"/> LABEL, DATE AND ROTATE PANS</li> <li><input type="checkbox"/> CHECK OUT WITH MANAGER</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> WASH HANDS</li> <li><input type="checkbox"/> TURN OFF GRILLS AFTER LAST CHECK IS SOLD</li> <li><input type="checkbox"/> SANITIZE STATION- WIPE ALL COUNTERS, SHELVES, AND LEDGES</li> <li><input type="checkbox"/> BREAK DOWN STATION- COVERING ALL ITEMS AND PLACE ON RACK IN COOLER</li> <li><input type="checkbox"/> ASSIST CLOSING MANAGER WITH MEAT COUNTS (if requested)</li> <li><input type="checkbox"/> CLEAN AND SANITIZE MEAT BOX/DRAWERS</li> <li><input type="checkbox"/> CLEAN AND SANITIZE COOLER BOXES</li> <li><input type="checkbox"/> CHANGE OUT, LABEL, DATE, AND COVER ALL REMAINING PANS</li> <li><input type="checkbox"/> WASH AND REPLACE ALL UTENSILS, CUTTING BOARDS, AND SEASONING SHAKERS</li> <li><input type="checkbox"/> CLEAN AND DETAIL GRILL</li> <li><input type="checkbox"/> REMOVE PRIME RIB FROM SHAAM, WRAP AND PLACE IN COOLER</li> <li><input type="checkbox"/> CLEAN AND DETAIL PRIME SHAAM</li> <li><input type="checkbox"/> EMPTY TRASH AND SANITIZER BUCKETS</li> <li><input type="checkbox"/> PULL OUT ALL EQUIPMENT, SWEEP, MOP/SQUEEGEE AREA</li> <li><input type="checkbox"/> REMOVE FILTERS, WASH AND LET AIR DRY. CLEAN HOODS</li> <li><input type="checkbox"/> POLISH ALL STAINLESS</li> <li><input type="checkbox"/> CHECK OUT WITH MANAGER</li> </ul>

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