

FRY STATION SIDEWORK DUTIES

| OPENING DUTIES | SHIFT CHANGE DUTIES SATURDAY AND SUNDAY | CLOSING DUTIES |
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| <ul style="list-style-type: none"> <input type="checkbox"/> WASH HANDS <input type="checkbox"/> SET UP TRASH CAN <input type="checkbox"/> STOCK PRINTER PAPER AND RIBBON <input type="checkbox"/> SET UP SANITIZER BUCKET <input type="checkbox"/> INSTALL HOOD FILTERS AND DRIP PANS (if not already in place) <input type="checkbox"/> TURN FRYERS ON TO 350°(if not already on by 45 minutes before open) <input type="checkbox"/> TURN ON ALL HEAT LAMPS <input type="checkbox"/> SET UP STATION WITH PROPER UTENSILS, PANS, SOUFFLE CUPS, GLOVES, STRAINER, ETC <input type="checkbox"/> STOCK FREEZER ACCORDING TO PARS <input type="checkbox"/> STOCK COOLER BOX/DRAWERS ACCORDING TO PARS <input type="checkbox"/> STOCK SEASONING SHAKERS, DRESSING, SAUCES, ETC <input type="checkbox"/> STOCK ALL PLATE WARE <input type="checkbox"/> STOCK FRY COOLER <input type="checkbox"/> SANITIZE STATION- WIPE ALL COUNTERS, SHELVES, AND LEDGES <input type="checkbox"/> COMPLETE FRY STATION PREP <input type="checkbox"/> ICE DOWN SEAFOOD <input type="checkbox"/> LABEL AND DATE ALL PANS | <ul style="list-style-type: none"> <input type="checkbox"/> WASH HANDS <input type="checkbox"/> EMPTY TRASH CANS <input type="checkbox"/> CHANGE OUT SANITIZER WATER <input type="checkbox"/> SWEEP THE LINE <input type="checkbox"/> SANITIZE STATION- WIPE ALL COUNTERS, SHELVES, AND LEDGES <input type="checkbox"/> FILTER FRYERS <input type="checkbox"/> SIFT AND RE-ICE BREADING STATION <input type="checkbox"/> CLEAN AND REPLACE UTENSILS, PANS, SOUFFLE CUPS, GLOVES, STRAINER, ETC <input type="checkbox"/> STOCK FREEZER ACCORDING TO PM PARS <input type="checkbox"/> STOCK COOLER BOX/DRAWERS ACCORDING TO PM PARS <input type="checkbox"/> STOCK SEASONING SHAKERS, DRESSING, SAUCES, ETC <input type="checkbox"/> STOCK ALL PLATE WARE <input type="checkbox"/> STOCK FRY COOLER <input type="checkbox"/> ICE DOWN SEAFOOD <input type="checkbox"/> LABEL, DATE AND ROTATE PANS <input type="checkbox"/> CHECK OUT WITH MANAGER | <ul style="list-style-type: none"> <input type="checkbox"/> WASH HANDS <input type="checkbox"/> TURN OFF FRYERS AFTER LAST CHECK IS SOLD <input type="checkbox"/> SANITIZE STATION- WIPE ALL COUNTERS, SHELVES, AND LEDGES <input type="checkbox"/> BREAK DOWN FRY STATION- FOLLOW CLEANING GUIDELINES <input type="checkbox"/> CLEAN AND SANITIZE FRY COOLER/ BOX/DRAWERS. COVER ALL ITEMS AND PLACE ON RACK IN WALK-IN COOLER <input type="checkbox"/> SANITIZE, CLEAN, AND STOCK FRY FREEZER <input type="checkbox"/> FILTER FRYERS <input type="checkbox"/> CHANGE OUT, LABEL, DATE, AND COVER ALL REMAINING PANS <input type="checkbox"/> WASH AND REPLACE ALL UTENSILS, PANS, SHAKERS, STRAINER, ETC <input type="checkbox"/> TURN OFF ALL HEAT LAMPS <input type="checkbox"/> CLEAN ALL MICROWAVES <input type="checkbox"/> EMPTY TRASH AND SANITIZER BUCKETS <input type="checkbox"/> PULL OUT ALL EQUIPMENT, SWEEP, MOP/SQUEEGEE AREA <input type="checkbox"/> REMOVE FILTERS, WASH AND LET AIR DRY. CLEAN HOODS <input type="checkbox"/> POLISH ALL STAINLESS <input type="checkbox"/> CHECK OUT WITH MANAGER |

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