

CUT WORK GUIDE

IMMEDIATELY NOTIFY all other servers that you are cut.

TAKE THE INCOMING SERVER TO EACH OF YOUR TABLES AND INTRODUCE THEM.

Ask each table whether they'd like to pay and start a new tab or transfer to the incoming server.

CUTS 1-3 DO TOGETHER: SALSA & SOUR CREAM: Salsa and sour cream should ALWAYS BE ROTATED so that the oldest are at the front of the cooler and the newest at the back. To do this, remove the current stock, place new cups (from walk-in cooler buckets) in the back to fill the space that had been empty, and place the current stock you had removed back in the front.

Make back-up stock: Back-up stock must be ROTATED. Remove cup from partially-full buckets, fill them with newly portioned, dated cups, and replace older stock on top of bucket.

ALL CUTS: SILVERWARE: POLISH all washed silverware using a black napkin & hot water. Roll correctly. **ALL CUTS ROLL SILVERWARE TOGETHER AFTER DINNER RUSH.**

COMPLETE IN ANY ORDER:

COFFEE: Turn off burners, wipe down machines, empty pot & filter basket, run pots through dishwasher.

BUS & SWEEP YOUR SECTION: Bus & wipe EVERY TABLE in your section, pre-bus all occupied tables as completely as possible, and sweep your entire section - including table bases.

CONDIMENT BUCKETS: Tidy and fill ONE group of condiment buckets nearest your section.

BUCKET CONTENTS: salt, pepper, ketchup, mustard, Tabasco, 1 steak sauce, 1 sugar caddy. Each sugar caddy should be full. Throw away empty bottles and replace with new. Wipe down bottles with sanitizer and a WET rag.

LEMONS: There should be 1 pan of lemons in dressing cooler. ONLY IF lemons are below half full, cut a new pan of lemons. NEVER put new lemons on top of old lemons!!!

DRESSINGS: Run empty bottles through the dishwasher. Once cooled, refill. Rotate Ranch bottles -- newest in back, oldest in front.

MAYO: There should be 9 premade mayo cups in dressing cooler. Date bottom with permanent marker & rotate.

PATIO: WIPE DOWN tables with sanitizer & WET RAG, sweep, empty BOTH cigarette towers.

BATHROOMS: Using sanitizer and paper towels, while wearing gloves, wipe down sink, soap dispenser, paper towel dispenser, & toilet paper dispensers. Wipe down mirror with glass cleaner. Refill toilet paper and paper towels. Fill soap dispensers as needed. Scrub toilets with brush and toilet bowl cleaner and use sanitizer & paper towels to clean seat. If the walls are dirty, clean them! Change 3 trash cans in women's and 1 in men's. **DO NOT USE WHITE TOWELS TO CLEAN THE SINKS & TOILETS - USE PAPER TOWELS.**

TRASH: Empty all 3 server trash cans and replace new bags.

FINISHED WITH CUTWORK? ASK the next remaining server in cut order to check & clear your cutwork.