



- Fill sanitizer buckets  $\frac{3}{4}$  full with sanitizer. (red buckets in the dish area, sanitizer is in the three-compartment sink marked by a red hose.) Place no more than 2 towels into each sanitizer bucket, most prep areas require 2 sanitizer buckets. (check with management on how many are needed for your prep area)
- Place sanitizer buckets in designated areas on the line, marked by management. (Best practices tell us to label when the sanitizer was made, to replace it at the proper time. Every 4 hours)
- Fill 3 compartment sink and add detergent/sanitizer to the correct compartment (Wash, rinse, sanitize)
- Place a bus tub near or under the sink for collecting dirty dishes.
- Lay down floor mats.
- Set up bar mats on the top of the bar/service area (Face the mat decals facing the guests).
- Fill ice wells with ice.
- Fill salt and sugar rimmer.
- Cut lemons, limes, oranges and any other fruit garnishes (Wash the fruit, use a clean knife, clean green or white cutting board, and don't forget to wear gloves!)
- Set up and stock fruit holder (Fruit garnishes, olives, etc)
- Remove caps from all the bottles, remove tap plugs if applicable.
- Set up margarita drip trays and grate for the beer trough.
- If needed, stock up coolers with chilled schooners, shot gasses and pints.
- Ensure that the margarita machines are filled and turned on.
- Make backups of margarita batches if needed, don't forget to label and date before putting them into the cooler.
- Stock any bottled beer/drink mixers that are needed.
- Keep the phone nearby to answer any calls, don't miss any call-in orders or caterings!
- Smile! Greet and take care of guests.