



- Grab Apron from manager and cloth towels
- Clean any dishes that may remain from the mid shift.
- Ensure 3 compartment sink is made with fresh with new soap, rinse water, and sanitizer.
- Prepare pre-soak container ready for utensils.
- Ensure the bussing stations have everything that is needed for the rush. Sanitizer buckets, bus tubs, lined trash cans, and towels.
- When busy help with bussing tables.
- During the shift:
  - Clean tables and place dirty plates and utensils into the bus tubs.
  - Greet guest at the tables while pre-bussing asking “can I get some of these empty plates out of your way?” or “how was everything?”
  - Wipe down tables with sanitizer rags after guest have already left.
  - When bus tubs get full, take them back to the dish area.
  - Clean all dishes, pots, pans, and utensils in an efficient and timely manner.
- Ensure all dishes, pots, pans and utensils are cleaned at the end of the shift.
- Scrub all surfaces with soap and water. (walls, sinks, drains, etc.)
- Sanitize all surfaces with a sanitizer rag. (walls, sinks, drains, etc.)
- Sweep all debris out of the dish area.
- Pour degreaser soap and water mix onto the floor. Scrub with a deck brush, scrubbing under all tables, sinks, and in drains, removing any visible grease and stains.
- Squeegee any excess soap and water mixture into the drains. If stains remain, spot mop as needed.
- Take all remaining trash out of the building, with a manager and replace cans with liners.
- Verify completion of these duties with MGMT, and complete any other requested duties.