



- Grab apron and cloth towels from manager on duty.
- Turn on dish Machine check to make sure machine has proper amount of chemicals.
- Check debris screen under the machine. Clean as needed.
- Make sure plug is dropped in the drain area of the dish machine.
- Close dish machine and Fill dish machine with water with the fill button on the top of the machine.
- Fill 3 compartment sink with the proper solution. Soap, Rinse water, Sanitizer.
- Replace any chemicals as needed.
- Prepare pre-soak container ready for utensils.
- Clean any dishes, pots, pans, utensils that may be in the dish area from the opening crew.
- Check all surrounding areas of the restaurant for trash. Patio, parking lots, etc.
- Make sure that the bussing stations have everything that is needed for the rush. Sanitizer buckets, bus tubs, lined trash cans, and towels.
- Assist Prep Cook with any Prep items on the Daily Prep List.
- 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 throughout the shift.