



- Ensure all guest orders have been fulfilled. Continue to make orders as FIRST priority
- At a time designated by management, begin breakdown of first side of the line:
 - Wipe down the insides and outsides of the make station (using a sanitizer rag), clearing the inside of excess food and debris.
 - Rotate and restock all cold foods in the make stations into new clean pans. Dispose of any cold food items considered un-servable, and replace.
 - Remove food and pans from the steam table. Dispose of any hot food considered un-servable.
 - Properly cool down the food from the line. (As it appears in the DRB)
 - Turn off and Drain water out of steam table and clean with soap and water. Wipe clean with sanitizer rag.
 - Clean microwaves with soap and water. Wipe away clean with a sanitizer rag.
 - Wipe all shelves on the line with sanitizer rags.
- Once business hours have ended, clean the other side of the line in the same fashion listed above.
- Take all dirty dishes, pots, pans and utensils to the dishwasher.
- Turn off and clean the Grill, and back wall behind the grill.
- Turn off and clean the Fryers, and back wall behind the fryers.
- Clean Stove Top, and Oven.
- Clean walls behind make stations, stems tables and tables.
- Wrap all excess crispy shells in saran wrap. Label and date them.
- Take all chips from the warmer out, and put them into a Lexan on their own. Label them and place use first sticker on the Lexan.
 - Turn off and clean Chip Warmer.
- Wipe down all surfaces with sanitizer rags.
- Sweep floor getting all debris from behind and under the steam tables, make stations, tables, grills, and fryers.



- 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 out all trash, and replace cans with liners.
- Double check that everything has been properly powered down. (Fryer, Grills, Chip Warmer, Steam Tables, etc)
- Wipe down all surfaces with sanitizer rags, one final time.
- If any items must be left to cook over night, prepare them, notify MGMT, and/or write a note on your dry erase board, to remind the day crew that there is product in the oven.
- Verify completion of these duties with MGMT, and complete any other requested duties.
- Turn off hood vent, and lights.