



- Grab apron and cloth towels from manager on duty
- WASH HANDS, and put on gloves.
- Turn on hood vent and lights.
- If applicable, check to see if there was any brisket or pork left in the oven overnight. Remove from the oven, and place in the prep area to cool.
- Turn on Grill to 350 degrees F.
- Turn on Fryer to 350 Degrees F.
- Turn on chip Warmer.
- Turn on Crispy shell warmer/light.
- Fill steam wells to fill line, and turn on to 10. (when water in steam tables are hot and steaming, turn down to 7)
- 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)
- Start heating up all food left from the night before.
- All food being reheated on the stove must be heated up to a minimum of 165 degrees F. (It is never okay to heat food up in the steam wells.)
- Once grill has been heated to 350 degrees, season each grill with  $\frac{1}{2}$  a pound of butter. (let sit for 15 min and scrape clean)
- Heat all food needed to fill at least one make station to be ready for when you open.
- After the food from the night before has been heated properly, place in the steam well that will be used first.
- Begin prepping fresh product for use in the other steam tables, and for back up (always using the DRB when making fresh product)



- Check Cold make station. Restock as needed from walk-in (cheese, tomatoes, lettuce, feta, cilantro, guac, sour cream, pico, onion, etc)
- Restock underneath cold stations as needed (salad portions, salad dressings, salsa verde, jalapenos, back up cold items, garlic sauce bottles, etc.)
- Check chef base and restock items as needed. (fajita meats, veggies, fish, shrimp, potatoes, etc.)
- Restock Plates, baskets, and soufflé cups.
- Restock all to-go Items. (to-go boxes, 8oz cups, 16oz cups, lids exc.)
- Restock taco paper, burrito paper, foil wraps.
- Restock honey, cinnamon sugar, oreo dust, and fuzzy dust.
- Have both make lines full of food, prepared for Line check.
- All hot food must be kept at 141 degrees F. or higher.
- Make all backups the manager (Proteins, queso, salsa etc.)
- Make Tortilla Chips, as needed.
- After Chips are have been made. Start making Crispy shells, as needed.
- Line red baskets with taco paper, as prepped chip baskets
- \*\* While doing all these things remember that our guest order should be the highest priority. If a ticket comes in, we must stop what we are doing and complete the guest order \*\*