



- Ensure all guest orders have been fulfilled. Continue to make orders as FIRST priority.
- Wipe down the insides and outsides of the make stations. (using a sanitizer rag)
- 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.
- Rotate and restock all hot items in the steam tables into new clean pans. Dispose of any hot food considered un-servable, and replace.
- Restock underneath make stations.
- Restock chef base.
- Restock chips and crispy shells (make as needed)
- 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.
- Help Prep finish up any hot or cold prep items remaining from the day's prep list.
- Wipe steam table down with sanitizer rag and clear debris from the steam table.
- Sweep floor, getting underneath makes stations, steam tables, grill, and fryers.
- Take out all trash, and replace cans with liners.
- Wipe down all surfaces with sanitizer rags, one final time.
- Verify completion of these duties with night crew member and MGMT, and complete any other requested duties.