



- Grab apron and cloth towels from manager on duty
- WASH HANDS, and put on gloves.
- Grab sanitizer bucket (Red bucket located in dish area)
- 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)
- Fill trash cans with liners (as needed) and place trash cans in designated areas of the prep area.
- Check pre area, and walk-in cooler for any product that may have been left to cool either from the morning or overnight.
- 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.
- Check product with a probe thermometer. If below 41 degrees, place product into the proper storage containers (Label, Date, Refrigerate)
- If management has not already completed one, get with your manager on duty and create the Prep List for the day.
- Check the line and the walk-in cooler for the Prep List items that need to be prioritized first.
- Pull thaw the meats per the Prep List.
- Start prep list for the day (Using the DRB for every recipe)
- On applicable delivery days, put away any PFG or Produce orders that are delivered. If in the middle of prepping an item, properly cover that item, and clean the area off to put away the truck.
- Following FIFO- first in first out. Putting everything away in its proper place, during truck deliveries and throughout the daily prep.
- Assist the Line Cooks throughout the rush as needed.