

FORM CL 003 Store: DATE SPECIAL EVENT WEATHER NAME AM: PM: KITCHEN CHECKLIST **MORNING SHIFT OPENING PROCEDURES BRING TO FRONT** Bread Chicken Enter front door Boil Gravy (Keep Chicken checking gravy) Turn off alarm Prepare Mashed Potato Scoop/Bake Biscuits Biscuit Defrost Chicken Cook Chicken Exhaust fans Gravy Record cooler Dip for Chicken Dip and bread Taters Mashed Potato temperature Check balance of Make Biscuit Dough Cook Taters Taters Chicken & expiry date Dip Chicken Pressure cookers Biscuit oven Sign: AFTER LUNCH RUSH (2:00 PM - 4:00PM) WASH CLEAN/SANITIZE RESTOCK RESTOCK Pots and pans Taters cut and washed Chicken Pressure cooker Biscuit dough Breading sifted **Biscuit** Kitchen Tables Gravy Mashed Potato Sink All utensils used Taters Floor Grill Garbage bins Sign: ● ○ ● ○ ● ○ ● ○ ● ○ NOTES ● ○ ● ○ ● ○ ● ○ ● ○ Checked by Manager: **EVENING SHIFT** CHECK IF CLEAN CHECK STOCK Pressure cooker Chicken Taters cut and washed Breading sifted **Biscuit** Make Biscuit Dough enough for the shift Kitchen tables Gravy Mashed Potato All utensils used Taters Floor Grill Sign: AFTER DINNER RUSH (8:00 PM - 9:00PM) RESTOCK WASH CLEAN Pots and pans Pressure cooker Sink Taters cut and washed Walls and sinks All utensils used Biscuit Dough Breading sifted Floor Kitchen tables Garbage bins Sign: Grill **CLOSING** TURN OFF CHECK TURN ON Pressure cooker Back Door Alarm Biscuit oven Gravy warmer Faucets Exhaust Fans Lights Heat/AC Grill Sign: Oven - BBQ • • • • • • • • • • NOTES • • • • • • • • • • • Checked by Manager: