

Morning Setup Checklist

How to have a good setup.

- ☐ All grill bars on?
- ☐ Grill drawers have enough water?
- ☐ Toaster temperatures 4 o'clock knob?
- ☐ Fryers on and open?
- ☐ Ventilation on cool?
- ☐ Clam grill top 185 and 230, bottom 175 and 150?
- ☐ Plate warmer on 60%?
- ☐ Chip scuttle bottom is on 5?
- ☐ Clam grill drawer has water?
- ☐ Clam grill under Teflon is oiled?
- ☐ Water heater element pushed down?
- ☐ Water heater has water?
- ☐ Hot section chill well setup?
- ☐ Saladette chill well setup?
- ☐ 5-6 bins in kitchen?
- ☐ Hot section has utensil container setup?
- ☐ Microwave section has utensil container setup?
- ☐ Salatedde section has utensil container setup?
- ☐ Pizza section has utensil container setup?
- ☐ Fish fryer section has utensil container setup?
- ☐ Big white tray under grill?
- ☐ Big white tray under clam grill?
- ☐ Big white tray at egg section?
- ☐ Kitchen floor clean and uniform color?
- ☐ Potwash floor clean and uniform color?
- ☐ Potwash soap containers setup?
- ☐ Dishwashers clean?
- ☐ Canopy ceiling is shiny?
- ☐ Canopy bottom is shiny?
- ☐ Canopy floor clean?

- ☐ Oil jib full?
- ☐ Oil spray full?
- ☐ Bacon and black pudding in breakfast fridge?
- ☐ Half tomatoes in burger fridge?
- ☐ Sausages and eggs in clam grill fridge?
- ☐ Bean container in saladette fridge?
- ☐ Poached eggs and hollandaise in saladette fridge?
- ☐ Muffins in hot section?
- ☐ Bread in hot section?
- ☐ Tall fryer freezer fully refilled?
- ☐ There is at least 6 bean tins in?
- ☐ Blue roll refill available?
- ☐ Bins are emptied out after defrost and meat prep?
- ☐ Old oil in cage?
- ☐ Grill bars clean?
- ☐ Dough press clean?
- ☐ Rational cycle completed and small tray clipped in?

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