

pizza prep ☒

to be ready for 3pm every Friday ☒☒



- ☐ dough made (Tuesday daytime)
- ☐ dough rolled (Friday morning)
- ☐ tomato base cooked, finely blended, up to 10L? (Wednesday/Thursday)
- ☐ mozzarella cubes, 4L container, more to hand
- ☐ parmesan in shaker
- ☐ olive oil bottled
- ☐ garlic and herb oil bottled
- ☐ chilli oil bottled
- ☐ red onion shredded, 1L container
- ☐ aubergine fried, 1L container
- ☐ porcini cooked, 1L container
- ☐ breadcrumbs in shaker
- ☐ cherry tomatoes chopped, 1L container
- ☐ semolina in bowl, more to hand
- ☐ pepperoni, chilled gastro, more to hand
- ☐ truffle sausage (6) skinned, sliced, chilled gastro
- ☐ nduja chopped, chilled gastro
- ☐ ham chopped, chilled gastro

- ☐ pulled pork cooked, chilled gastro
- ☐ truffle cheese sliced, chilled gastro
- ☐ barbecue sauce
- ☐ slaw dressing bottled
- ☐ sesame seeds in shaker
- ☐ honey
- ☐ sriracha mayo mixed, bottled
- ☐ aioli mixed (Tuesday/Wednesday), bottled, more to hand
- ☐ vegan chorizo/pepperoni sliced, small pot
- ☐ jackfruit cooked, sauced, small pot
- ☐ vegan mozzarella, 1L container
- ☐ vegan aioli mixed (Tuesday/Wednesday), bottled
- ☐ confit garlic, 1L container
- ☐ blue roll/kitchen towel to hand
- ☐ clean tea towels and aprons
- ☐ 10-20 pizza boxes ready
- ☐ counters clear and cleaned, only pizza night stuff out
- ☐ paddles/peels clean, dry, kept to hand
- ☐ meshes clean, dry, kept to hand
- ☐ stereo or football on at all times
- ☐ fridge, freezer and room temperatures recorded 3 times a day (open, midday-ish, close)
- ☐ fridges, freezers and dry store checked for correct storage, everything labelled and in-date, in right sized containers and sealed
- ☐ menus printed, on each table

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