

BOH Closing Checklist

- Breeding table is broken down and cleaned
- Grills are broken down and cleaned
- Thaw cabinets are cleaned, chicken is rotated and covered, doors are shut
- All Hennys are plugged in and cleaned
- Ensure all breading dish is taken to the dishwasher
- Sweep, scrub & squeegee breading floors
- Both holding towers are off & wiped off
- Mercos are off & wiped off
- Fry chutes off & wiped off
- Fry freezer is stocked (6 fry boxes & 2 hash)
- Chutes off
- Soup off, water drained, inside & outside have been cleaned
- Stock menu tabs, cups, bowls & lids
- Screens area is clean
- Ensure all dish from screens, fries & nuggets stations has been taken to dishwasher
- Sweep, scrub & squeegee hot side floors
- Put away clean dishes in their proper places
- Change all trash
- Once all dishes are washed, drain & spray out all sinks as well as the dishwasher
- Sweep, scrub & squeegee back floor, as well as prep floor
- Prep station is clean and organized
- Ensure compost is emptied and sprayed out
- Sweep all drains
- Spray out all dust pans
- Ensure a case of brioche, flax seed & brownies are thawing
- Ensure 10 o'clock gets done
- Ensure freezer log is completed