

Kitchen Duties

Cooks report at 2:30pm for dinner prep (unless arrangements are made prior to that day)

1. **Wash hands** (often). Use gloves during food prep and change between tasks.
2. Before prep begins, wash (green bucket), rinse (white bucket), and sanitize (red bucket) all kitchen surfaces – range, two tables, and steam table. Wipe out all pots / pans / utensils before use.
3. As soon as range (stove and/or oven) are turned on, turn on Range Hood Exhaust Fan and Light. Turn Exhaust Fan and Light off when stove/oven are not in use.
4. Begin to preheat steam table 45 minutes before meal service. Add two (2) pitchers (clear acrylic) of water to hot sections and two (2) pitchers of ice plus (1) pitcher of water to cold sections. Turn off at end of meal service.
5. During preparation and at the end of the meal, roll the cart of dirty dishes/pots/pans to the Dishroom and empty onto soiled table.
6. Empty steam table of hot water and/or ice.
7. Wipe, rinse, and sanitize all surfaces, including range, refrigerator, pass through serving window counter, food processor table, and steam table.
8. Wipe out sink using green pail, rinse, then douse with sanitizer from red pail. Let air dry.
9. Cooks check with ServSafe Manager prior to departing.