

Pre-Flight Checklist

Sanitation

- Wash Hands
- Fill sanitizer buckets
- Test Quat = 200-400ppm/Chlorine= 100ppm
- Add towels to sanitizer buckets.

Stocking

- Stock soap/towels at handwashing stations
- Stock cleaning and grill towels
- Set up drawers for efficiency and to prevent cross contamination***
- Check refrigerators for quantity. Think ahead about what may be needed (batters, compote, blanched bacon, thawed fish, etc.)
- Stock tools (Spats, scrapers, scoops, tongs, ladles, bowls, knives, gloves, and pancake guns)
- Pull plateware and ramekins from DMO station to line
- Stock grill oil and pan spray
- Check levels of seasoning
- Pre-cut avocados
- Pre-cut sandwich rolls and English muffins
- Check printer paper and ink
- Check printer and ticket timers for accuracy and legibility
- Start pot of poaching water and secondary pot of hot water

Quality

- Set up ice baths for countertop items
- Fire up grills and ovens. Grill surface and oven temperatures are set at standard
- Grill surface is clean and Ready To Cook
- Deep Fryer is on and set at 350F. Oil level is appropriate (not too low or high)
- Turn on heat lamps and biscuit warming drawer
- Start gravy and hollandaise heating
- Check all temps (Below 41° or Steamtable 145°-170F) ****
- Check labels and discard any expired or unlabeled product. Restock with fresh product.
- Check quality. Taste, feel, smell.
- Drop 6 pack to ensure all batters are perfect

***Ensure things you will grab the most are easiest to reach and set up pans to prevent cross-contamination. Example: Shredded cheese in front so you don't drop it in the ham when grabbing.**

****If food is not within temp when you check it and has been more than 4 hours since last check, discard the food and log on waste sheet. If it has been less than 4 hours, relocate, ice, or bring up to temp as needed. Alert MOD immediately so they can arrange equipment repair ASAP.**