Dayshift Checklist -	- Dates	Nightshift Checklist Requi	red items at close for ALL stores
BEFORE OPEN (TAKES 30 MI			M T W Th F S S
Put on uniform & Clock in/Start office PULS		Restock makeline rail and cabinets	
Take orders now		Restock cut table and clean and sanitize	
Turn on makeline		Pick makeline pits - wash pits	
Check Schedule		Clean and sanitize dough table	
Run Prep Report - check enough food for d	lay 🔲 🔲 🔲 🔲 💮	Restock Coke and Box Counter	
Put wash in dryer/hang laundry		Sweep Floor	
Bring out dough for 1-way proof		Wash all remaining dishes	
Count Till		Caal/Post Dayshift numbers as required	
Turn on Oven & Open Sign		Dayshift cash-out complete & logged	
Set up Makeline & Stock cabinets		MANAGER'S WALK	M T W Th F S S
Place scales & thermometers		Carryout area clean - swept, mopped, wiped etc	
Set up Dough & Cut tables (thin crust)		<u>Under counter shelves clean</u>	
BEFORE OPEN	M T W Th F S S	ALL counters clean & sanitized	
TO BE COMPLETE	BEFORE 10:30AM	Under phone counter clean and organized	
Check shelf-life dates - toss expired for	od 🗌 🔲 🗎 🗎	Oven clean, wiped incl catch trays & fan covers	
Check all lables for rotation - including doug	gh!	Organize office desktop & sweep floor	
Clean Customer Area - incl windows & si	ills	Bold & Underline Rquired Even with Cleaners	M T W Th F S S
Sweep/clean outside - 6' out from door		Makeline Clean and wipped down - in and ou	toooo
Stock napkin & c-fold containers & soa	aps CCCCCCCCCCCCCCCCCCCCCCCCCCCCCCCCCCCC	Cut table and blue bins clean	
Check Image - TM & Cars		<u>Laundry started (dirty towels)</u>	
Prep Fresh Sauce & warm cold sauce		3 comp & handsinks clean	
Complete Self OER & correct as neede		Front stocked with boxes	
Stock cheese and prep for next day		Bag Rack clean & Neat	
Clean ALL bathrooms & stock		Heat racks clean and wipped incl very top	
DURING DAYSHIFT	M T W Th F S S	Floor clean - under everything! Bend those knee	
Prep all products for day (Done by 11an		Trash empty &/or out back	
Pick up bank slips & staple to Daily		All dishes clean - check them! & drying	
Check & clean hot bags		All equipment turned off - ovens, hoods, etc	
Wash dishes		Back room clean/swept & Mopped	
Sweep & mop office & trash area		Mops & bucket rinsed and drying	
Box-top & fold boxes		Utensils back in place up front	
Cleaning task of the day		Walkin clean and organized - food covered	
Sweep, shovel, sand, etc entry area		Safe secure with till inside	
Hang all laundry		Accurate inventory - incl line-by-line check	
Fill out temp log		Call/post numbers as required	
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DEVIEWED DV:			