



restaurant

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DISHWASHER CHECKLIST

OPENING CHECKLIST

- Make sure dish machine is on and needed chemicals are full.
- Set up three compartment sink.
- Empty and re-set three compartment sink every hour to keep clean and sanitary.
- Clean and sanitize kitchen, dining room and bathroom floors.
- Clean and sanitize handwashing station areas.
- Clean and sanitize bathroom surfaces and areas.
- Check towels and soap dispensers at hand washing stations.
- Check towels, soap dispensers and toilet paper in bathrooms.
- Check lights to see about bulb replacement.
- Clean and sanitize food delivery area.
- Clean and sanitize dumpster and trash area.
- Make sure trash cans have liners and are clean and sanitized.
- Make a list of any supplies to give Chef for ordering.
- Clean and sanitize parking lot and area outside of restaurant.

CLOSING CHECKLIST

- Clean and sanitize dish machine and three compartment sink.
- Put away clean dishes, glasses, pots and pans etc.
- Clean, sanitize, and empty trash cans.
- Clean and sanitize parking lot, outside of restaurant and delivery areas.
- Clean and sanitize bathrooms.
- Clean and sanitize floor areas.
- Re-load hand towel dispensers and soap dispensers.
- Clean and sanitize hand washing areas.
- Remove vent hood screens and clean and sanitize.
- Check out with Chef

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