

Bacon 1		Bacon 2		7:00 shift		Pancake Cook-1		7:00 shift		Pancake Cook-2		7:00 shift		Pancakes - Batter		7:00 shift		Eggs Cook 1		7:00 shift		Eggs Cook 2		7:00 shift		Eggs - Mix		7:00 shift		Beverages		7:00 shift		Server - Eggs/Grits		7:00 shift		Server - Pancakes		7:00 shift	
Note: Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast		Breakfast volunteers receive free breakfast	
7:00	<p>REQUIRES STRENGTH TO LIFT 16 POUND COFFEE</p> <p>Make coffee with "BEVERAGES" Follow instructions posted over coffee counter.</p> <p>Be sure to start decal in pot #1 (100-cup) first -- and regular coffee in stainless pot #S1 (65-cup) next. Then start 3 other 100-cup pots. Only 5 pots can be brewing at one time.</p> <p>Help set up condiments table till 7:25. Follow instructions on wall by condiments table.</p>	7:00	<p>Grills will be already turned on and getting HOT. See directions posted on wall to left of grill. Clean shelves under grills and put butcher paper on shelves (where you'll place cooking utensils).</p> <p>Get one 12"x18" aluminum drip pan (top of freezer) and place under bacon grill drip hole. If drip pan of hardened grease remains from last breakfast, put it in garbage. Check old coffee can under middle grill drip hood - dump contents in garbage. If necessary, & return can under spout.</p> <p>Dip thermometer probe (on cart left of grill) in right sanitizer sink, wipe off & return to cart by grill.</p> <p>Item locations: Butcher paper -- under coffee counter Aluminum drip pan -- top of freezer in storage room Thermometer -- on shelves left of grill</p>	7:00	<p>Stock bathroom with paper towels and toilet paper. Paper towels and toilet paper are on top of gray cabinet in storage room.</p> <p>Clean bathroom if necessary.</p>	7:00	<p>Vacuum kitchen rugs and lay out by grills and serving area. Use tall yellow vacuum in storage room to left of refrigerators</p>	7:00	<p>Vacuum/inside area around bag window. Wipe off shelves above kitchen sinks with spray bottle and paper towels. Cut and fold butcher paper to fit the shelves.</p> <p>Item locations: Shop vacuum -- to left of refrigerators in storage room Spray bottles -- rollout supply cart Paper towels -- top of gray cabinet in storage room Butcher paper -- under coffee counter</p>	7:00	<p>Work with EGGS COOK 2 KP: Get sneeze guard from under kitchen table, place on any available table - if no table is available, get one 6-footer from north wall and place in southeast corner of hangar (on black squares). DO NOT HANDLE SNEEZE GUARD ALONE!</p> <p>Sweep entire hangar floor starting in the kitchen area. Brooms -- hanging by storage closet door Dustpan -- inside storage closet to right of refrigerator Dustpan -- inside storage closet to right of refrigerator</p>	7:00	<p>Work with EGGS COOK 1 KP: Get sneeze guard from under kitchen table, place on any available table - if no table is available, get one 6-footer from north wall and place in southeast corner of hangar (on black squares). DO NOT HANDLE SNEEZE GUARD ALONE!</p> <p>Sweep entire hangar floor starting in the kitchen area. Brooms -- hanging by storage closet door Dustpan -- inside storage closet to right of refrigerator Dustpan -- inside storage closet to right of refrigerator</p>	7:00	<p>Sweep hangar floor. Start in kitchen area under window. Coordinate with two other sweepers (EGGS COOK 1 and 2 KPs).</p> <p>Item locations: Brooms -- hanging by storage closet door Dustpan -- inside storage closet to right of refrigerator Return items to proper place when through</p>	7:00	<p>REQUIRES STRENGTH TO LIFT 16-18 COFFEE POTS</p> <p>Make coffee with help from "BACON 1" KP. Follow instructions posted over coffee counter.</p> <p>Be sure to start decal in pot #1 (100-cup) first -- and regular coffee in stainless pot #S1 (65-cup) next. Then start 3 other 100-cup pots. Only 5 pots can be brewing at one time.</p> <p>Set up condiments table. Follow instructions on wall by condiments table.</p>	7:00	<p>CAUTION: Water from hot water tap is very HOT! Clean all three stainless steel sinks with Soft Scrub cleaner (under sinks). Rinse sinks with warm water. Run warm water into far right "Sanitize Sink" to 2/3 full -- add 1/8 to 1/4 cup of bleach (under sink).</p> <p>Clean kitchen table to right of sinks with spray bottle and paper towels. Get two large white cloth towels (from laundry bag to left of coffee counter) and place on table.</p> <p>Get stainless steel drying rack from back wall in storage closet. Clean rack with spray bottle and paper towels. Place drying rack over towels on kitchen table.</p> <p>Item locations: Soft Scrub -- under sinks Spray bottle -- rollout supply cart Paper towels -- top of gray cabinet in storage room</p>	7:00	<p>Contact Char Miller for set up duties. She will assign duties based on areas needing additional assistance.</p>																				
7:15	<p>Just before 7:30 get bacon cooking utensils: 8 bacon presses, spatulas, tongs & spatula from drying table when washed & dried.</p>	7:15	<p>Clean all grills. As they get hot, pour oil on grill and use scraper on the three grill surfaces. Wipe off with wet paper towels.</p> <p>WASH HANDS: Get bacon & sausage -- from plastic bags first (if any), then boxes with earlier "pull dates". Open boxes & place on cart to left of grill.</p> <p>Item locations: Oil -- under cooking grills Scraper -- on grill on shelves to left of grill Paper towels -- top of gray cabinet in storage room Bacon -- plastic bag in right refrigerator/freezer first, then brown box in right refrigerator, then freezer. When both empty, check left freezer. Sausage -- use bag first in right fridge/freezer, then white box in right fridge, then right freezer, left freezer.</p>	7:15	<p>Work with Pancake Cook-2 KP to set up 4 rows of 6-foot dining tables. Four tables in each row. DO NOT USE 8-foot serving tables. Black squares painted on hangar floor mark the position for table legs at end of each row.</p> <p>Clean tables with spray bottles and paper towels. Place chairs at each table - 3 on each side.</p> <p>Item locations: Spray bottles -- rollout supply cart Paper towels -- top of gray cabinet in storage room</p>	7:15	<p>Work with Pancake Cook-1 KP to set up 4 rows of 6-foot dining tables. Four tables in each row. DO NOT USE 8-foot serving tables. Black squares painted on hangar floor mark the position for table legs at end of each row.</p> <p>Clean tables with spray bottles and paper towels. Place chairs at each table - 3 on each side.</p> <p>Item locations: Spray bottles -- rollout supply cart Paper towels -- top of gray cabinet in storage room</p>	7:15	<p>Get following items and place in left & middle stainless steel sinks -- or place on serving tables if sinks are full. Everything from shelves 3 & 4 in Gray cabinet in storage closet: Yellow & blue plastic mixing bowls, 2 stainless mixing bowls, 3 large pitchers, two 4-cup measuring cups, 2 electric frying pans (with cords), 2 large black grills-pots, funnel, blender, plastic tubs marked "Spoons," "Forks," "Knives," "Coffee Spoons".</p> <p>From Right cabinet under coffee pots: 3 chafing dishes (2 rectangular, 1 round), set on serving table.</p> <p>-- WASH YOUR HANDS --</p> <p>As pots/pans/utensils are sanitized and placed on serving tables, put tablecloth from rollout supply cart on each table. Throw away 64 oz. jug when empty. Get salt and pepper boxes from rollout supply cart (shelf #3). Place one salt and pepper on each table (more 5 & P in boxes on top of left refrigerator if needed). Return salt/pepper boxes to rollout supply cart when done.</p> <p>Do not touch weather, glass, soap, soap and salt/pepper</p>	7:15	<p>With Eggs Cook 2 KP, set up two 8-foot serving tables (place on black marks at serving line). Find two 4-foot tables by storage closet wall -- set up the 4-foot cashier's table to east of serving tables and 4-foot pancake batter table against closet wall under clock. Clean those tables & the sneeze guard with spray bottle & paper towels. (find spray bottles on rollout supply cart, p-towels on top of gray cabinet in storage room).</p> <p>Get all syrup bottles (full and empty) from rollout supply cart and plastic funnel from drying table (after it's sanitized). Refill empty syrup bottles from large 64 oz. syrup jugs -- use funnel. Place one syrup bottle on each table. Throw away 64 oz. jug when empty. Get salt and pepper boxes from rollout supply cart (shelf #3). Place one salt and pepper on each table (more 5 & P in boxes on top of left refrigerator if needed). Return salt/pepper boxes to rollout supply cart when done.</p> <p>Do not touch weather, glass, soap, soap and salt/pepper</p>	7:15	<p>With Eggs Cook 1 KP, set up two 8-foot serving tables (place on black marks at serving line). Find two 4-foot tables by storage closet wall -- set up the 4-foot cashier's table to east of serving tables and 4-foot pancake batter table against closet wall under clock. Clean those tables & the sneeze guard with spray bottle & paper towels. (find spray bottles on rollout supply cart, p-towels on top of gray cabinet in storage room).</p> <p>Get all syrup bottles (full and empty) from rollout supply cart and plastic funnel from drying table (after it's sanitized). Refill empty syrup bottles from large 64 oz. syrup jugs -- use funnel. Place one syrup bottle on each table. Throw away 64 oz. jug when empty. Get salt and pepper boxes from rollout supply cart (shelf #3). Place one salt and pepper on each table (more 5 & P in boxes on top of left refrigerator if needed). Return salt/pepper boxes to rollout supply cart when done.</p> <p>Do not touch weather, glass, soap, soap and salt/pepper</p>	7:15	<p>Get the following items and place in left & middle sink (or serving table if sinks are full) to be sanitized: Two drawers under coffee counter: All serving and cooking utensils Top of left refrigerator: Juice and water dispensers and wooden stand.</p> <p>On cooking grill or table to left: 8 bacon press</p> <p>As pots/pans/utensils are sanitized and placed on serving tables, put tablecloth from rollout supply cart on each table. Throw away 64 oz. jug when empty. Get salt and pepper boxes from rollout supply cart (shelf #3). Place one salt and pepper on each table (more 5 & P in boxes on top of left refrigerator if needed). Return salt/pepper boxes to rollout supply cart when done.</p>	7:15	<p>As pots/pans/utensils are brought to left sinks or serving table, dip each item in sanitizing sink, shake off excess and place on stainless drying rack. DO NOT set items on cloth towels. Electric frying pans can be immersed (remove cords first). For chafing dishes, dip only the food pans.</p>	7:15	<p>As pots/pans/utensils are brought to left sinks or serving table, dip each item in sanitizing sink, shake off excess and place on stainless drying rack. DO NOT set items on cloth towels. Electric frying pans can be immersed (remove cords first). For chafing dishes, dip only the food pans.</p>	7:15	<p>Help dry the dishes and set up serving area</p>																				
7:30	<p>Cook bacon & sausage with "Bacon 2" KP. See directions posted on wall to left of grill.</p> <p>Use bacon presses to keep bacon flat. Bacon should be crispy but not black.</p> <p>Sausage must be heated to at least 140° F. Check temp with thermometer (on shelves to left of grill). Deliver cooked bacon & sausage to chafing dishes on serving table. As needed get bacon/sausage from RIGHT refrigerator, then right freezer.</p>	7:30	<p>Cook bacon & sausage with "Bacon 1" KP. See directions posted on wall to left of grill.</p> <p>Use bacon presses to keep bacon flat. Bacon should be crispy but not black.</p> <p>Sausage must be heated to at least 140° F. Check temp with thermometer (on shelves to left of grill). Deliver cooked bacon & sausage to chafing dishes on serving table. As needed get bacon/sausage from RIGHT refrigerator, then right freezer.</p>	7:30	<p>When all tables and chairs are in place, assist Egg-Cook KPs placing one syrup bottle and salt/pepper on each table (shelf #3)</p>	7:30	<p>When all tables and chairs are in place, assist drying pots/pans/utensils -- use only PAPER TOWELS. Set items on cleaned surrounding tables (drying table, pancake mix table and serving table).</p>	7:30	<p>When all pots/pans/utensils have been dried, set up the batter mixing table against the storage closet wall on both tables -- PLASTIC SIDE DOWN. Place sneeze guard on serving table to remain to hangar door.</p>	7:30	<p>When all pots/pans/utensils have been dried, return the batter mixing table against the storage closet wall on both tables -- PLASTIC SIDE DOWN. Place sneeze guard on serving table to remain to hangar door.</p>	7:30	<p>When all pots/pans/utensils have been dried, return the batter mixing table against the storage closet wall on both tables -- PLASTIC SIDE DOWN. Place sneeze guard on serving table to remain to hangar door.</p>	7:30	<p>When all pots/pans/utensils have been dried, return the batter mixing table against the storage closet wall on both tables -- PLASTIC SIDE DOWN. Place sneeze guard on serving table to remain to hangar door.</p>	7:30	<p>Put tablecloth (top shelf of rollout supply cart) on egg cooking table by window - SHINY PLASTIC SIDE DOWN. Plug in both electric frying pans, turn on to 350 degrees. Get 2 stainless eggs mixing bowls from drying table when washed & dried.</p>	7:30	<p>Setup orange juice dispenser at west end of serving table. Dispenser & black plastic base set on top of blue wood stand. Put 10"x12" drip pan under spout.</p> <p>Get orange juice cans from left refrigerator door (freezer when fridge is empty). Mix 2 cans of juice concentrate with 6 cans of water in large plastic pitcher -- stir with long stirring spoon. Fill juice dispenser. Pour juice in juice cups (top shelf on rollout supply cart) and line up on table.</p> <p>NOTE: When using frozen concentrate, first can of water must be HOT. Place a number of frozen cans in HOT water in sink to thaw.</p> <p>Continue to Monitor coffee pots and reverse drip-catchers when READY lights come on.</p>	7:30	<p>Prepare serving tables:</p> <p>Place "Storage Instructions - 7:00 Shift" posted by clock on closet wall.</p>	7:30	<p>Help dry the dishes and set up serving area</p>																		
7:45	<p>Cook bacon/sausage. Deliver to serving area on paper plate.</p>	7:45	<p>Cook bacon/sausage. Deliver to serving area on paper plate.</p>	7:45	<p>Get blue plastic pancake tulle and flippers from drying table when they are sanitized and dried.</p> <p>Cook pancakes: Use about 3/4 ladle of batter for each pancake (attempt to get blueberries in each). Goal is 5 inch pancake. When cooked, stack pancakes on paper plate and deliver to serving chafing dish. Coordinate swap of empty and full batter bowls with "Pancakes - Batter" KP.</p>	7:45	<p>Get non-stick spray from rollout supply cart (shelf #4) and spray both pancake grills.</p> <p>Cook pancakes: Use about 3/4 ladle of batter for each pancake (attempt to get blueberries in each). Goal is 5 inch pancake. When cooked, stack pancakes on paper plate and deliver to serving chafing dish. Coordinate swap of empty and full batter bowls with "Pancakes - Batter" KP.</p>	7:45	<p>Mix pancake batter. Deliver to pancake cooks and retrieve empty bowl.</p>	7:45	<p>Check electric frying pans set to 350 degrees. Cook eggs and deliver to serving line on paper plate. Do not touch raw eggs or egg shells.</p>	7:45	<p>Check electric frying pans set to 350 degrees. Cook eggs and deliver to serving line on paper plate. Do not touch raw eggs or egg shells.</p>	7:45	<p>Get eggs from left refrigerator in storage room -- use eggs on right side with earlier "pull dates" first. Get blender & stainless bowls from drying table by sink.</p> <p>Mix eggs in blender -- 12 eggs per batch with one top water. Pour eggs in SS mixing bowls and pass to egg cooks. DO NOT TOUCH COOKED EGGS.</p>	7:45	<p>Mix juice and keep juice cups filled.</p> <p>Monitor coffee counter: Reverse drip-catchers when READY lights come on. Maintain coffee cup supply. Replenish all items on condiments table as needed.</p> <p>Monitor condiments table: Maintain supply of cold water, hot water, hot chocolate, tea, coffee cups, sweeteners, creamers, sugar-free syrup, Half-n-Half and stirring spoons. Remove any trash from table.</p> <p>Monitor Serving Line: Maintain plastic flatware, napkins and butter and margarine.</p>	7:45	<p>Wash hands and put on gloves (from shelf over sinks).</p> <p>Get bags of paper plates from rollout cart (shelf #4) and place on table to right of sneeze guard.</p> <p>Remove five or six inch stack of plates from bag, separate them and loosely place them on top of sneeze guard. This makes it easier to pick up single plate when serving line is busy.</p> <p>At any break in service line, separate more plates and loosely place on sneeze guard.</p>	7:45	<p>Wash hands and put on gloves (from shelf over sinks).</p> <p>Get bags of paper plates from rollout cart (shelf #4) and place on table to right of sneeze guard.</p> <p>Remove five or six inch stack of plates from bag, separate them and loosely place them on top of sneeze guard. This makes it easier to pick up single plate when serving line is busy.</p> <p>At any break in service line, separate more plates and loosely place on sneeze guard.</p>	7:45	<p>Wash hands and put on gloves (from shelf over sinks).</p> <p>Get bags of paper plates from rollout cart (shelf #4) and place on table to right of sneeze guard.</p> <p>Remove five or six inch stack of plates from bag, separate them and loosely place them on top of sneeze guard. This makes it easier to pick up single plate when serving line is busy.</p> <p>At any break in service line, separate more plates and loosely place on sneeze guard.</p>																		
8:00	<p>Cook bacon/sausage. Deliver to serving area on paper plate.</p>	8:00	<p>Cook bacon/sausage. Deliver to serving area on paper plate.</p>	8:00	<p>Cook pancakes -- deliver to serving tables on paper plate.</p>	8:00	<p>Cook pancakes -- deliver to serving table on paper plate. Do not touch cooked eggs.</p>	8:00	<p>Cook eggs and deliver to serving line on paper plate. Do not touch cooked eggs.</p>	8:00	<p>Cook eggs and deliver to serving line on paper plate. Do not touch cooked eggs.</p>	8:00	<p>Mix eggs</p>	8:00	<p>Mix juice, keep dispenser filled and fill juice cups.</p> <p>Monitor coffee counter: Reverse drip-catchers when READY lights come on. Maintain coffee cup supply. Replenish all items on condiments table as needed.</p> <p>Maintain plastic flatware, napkins, butter and margarine on serving table.</p>	8:00	<p>Five minutes before 8:00, wash your hands. Put on gloves (from shelf over sinks). Serve food -- one scoop of eggs and grits (ask if they want grits) to each customer. Stir eggs frequently so eggs on bottom don't burn.</p>	8:00	<p>Five minutes before 8:00, wash your hands. Put on gloves (from shelf over sinks). Serve food -- one scoop of eggs and grits (ask if they want grits) to each customer. Stir eggs frequently so eggs on bottom don't burn.</p>	8:00	<p>Serve food -- two pancakes, two sausage, OR one each to each customer. Ask what they prefer.</p>	8:00	<p>Serve food -- two pancakes, two sausage, OR one each to each customer. Ask what they prefer.</p>																		
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9:00	<p>Get briefing and KP "Task List" from 7:00 KP. WASH YOUR HANDS. Cook bacon and sausage with "Bacon 2" KP. See directions posted on wall to left of grill.</p> <p>Use bacon presses to keep bacon flat. Bacon should be crispy but not black.</p> <p>Sausage must be heated to at least 140° F. Check temp with thermometer (on shelves to left of grill). Deliver cooked bacon & sausage to chafing dishes on serving table on paper plate. As needed get more bacon/sausage from RIGHT refrigerator then LEFT freezer.</p> <p>Deliver cooked bacon & sausage to chafing dishes on serving table on paper plate. As needed get more bacon/sausage from RIGHT refrigerator then LEFT freezer.</p>	9:00	<p>Get briefing and KP "Task List" from 7:00 KP. WASH YOUR HANDS. Cook bacon and sausage with "Bacon 1" KP. See directions posted on wall to left of grill.</p> <p>Use bacon presses to keep bacon flat. Bacon should be crispy but not black.</p> <p>Sausage must be heated to at least 140° F. Check temp with thermometer (on shelves to left of grill). Deliver cooked bacon & sausage to chafing dishes on serving table on paper plate. As needed get more bacon/sausage from RIGHT refrigerator then LEFT freezer.</p> <p>Deliver cooked bacon & sausage to chafing dishes on serving table on paper plate. As needed get more bacon/sausage from RIGHT refrigerator then LEFT freezer.</p>	9:00	<p>Get briefing and KP "Task List" from 7:00 KP. Use about 3/4 ladle of batter for each pancake (attempt to get blueberries in each). Goal is 5 inch pancake. Cook pancakes and deliver to serving chafing dish on paper plate. Coordinate swap of empty and full batter bowls with "Pancakes - Batter" KP.</p>	9:00	<p>Get briefing and KP "Task List" from 7:00 KP. Use about 3/4 ladle of batter for each pancake (attempt to get blueberries in each). Goal is 5 inch pancake. Cook pancakes and deliver to serving chafing dish on paper plate. Coordinate swap of empty and full batter bowls with "Pancakes - Batter" KP.</p>	9:00	<p>Get briefing and KP "Task List" from 7:00 KP. Mix pancake batter following instructions from 7:00 KP and on wall over mixing table. Deliver to pancake cooks and retrieve empty bowl.</p>	9:00	<p>Get briefing and KP "Task List" from 7:00 KP. Check electric frying pan set to 350 degrees.</p> <p>Cook eggs and deliver to serving table on paper plate. Do not touch raw eggs or egg shells.</p>	9:00	<p>Get briefing and KP "Task List" from 7:00 KP. Check electric frying pan set to 350 degrees.</p> <p>Cook eggs and deliver to serving table on paper plate. Do not touch raw eggs or egg shells.</p>	9:00	<p>Get briefing and KP "Task List" from 7:00 KP. Mix eggs in blender -- 12 eggs per batch with one top water. Pour blended eggs into SS mixing bowls and pass to egg cooks. DO NOT TOUCH COOKED EGGS.</p>	9:00	<p>Get briefing and KP "Task List" from 7:00 KP. Mix juice and keep juice cups filled.</p> <p>Monitor coffee counter: Reverse drip-catchers when READY lights come on. Maintain coffee cup supply. Replenish all items on condiments table as needed.</p> <p>Monitor condiments table: Maintain supply of cold water, hot water, hot chocolate, tea, coffee cups, sweeteners, creamers, sugar-free syrup, Half-n-Half and stirring spoons. Remove any trash from table.</p> <p>Monitor Serving Line: Maintain plastic flatware, napkins and butter and margarine.</p>	9:00	<p>Get briefing and KP "Task List" from 7:00 KP. Wash your hands and put on gloves (from shelf over sink). Get briefing and KP "Task List" from 7:00 KP. Serve food -- one scoop of eggs and grits (ask if they want grits) to each customer. Stir eggs frequently so eggs on bottom don't burn.</p>	9:00	<p>Get briefing and KP "Task List" from 7:00 KP. Wash your hands and put on gloves (from shelf over sink). Get briefing and KP "Task List" from 7:00 KP. Serve food -- two pancakes, two sausage, OR one each to each customer.</p>	9:00	<p>Get briefing and KP "Task List" from 7:00 KP. Wash your hands and put on gloves (from shelf over sink). Get briefing and KP "Task List" from 7:00 KP. Serve food -- two pancakes, two sausage, OR one each to each customer.</p>																		
10:00	<p>Wrap bacon and sausage in their plastic bags and place in right freezer in storage closet. If right is full use left freezer.</p> <p>CAUTION: Water from hot water tap is extremely HOT -- be careful!</p> <p>Take grill scraper, spatula, tongs and ALUMINUM. Bacon presses to left sink for washing. Wipe off STEEL, bacon presses with paper towels, put soap, film of oil on each and place on shelves to left of grill (oil in under grill). Wipe off thermometer probe and leave on shelf to left of grill. Remove butcher paper from shelves under grill -- throw in garbage.</p> <p>Clean all grills. Use scraper on surface of all three grills -- may need to add some oil to pancake grills if dry. Wipe off with wet paper towels. When clean, put film of oil over grill surface.</p> <p>Get aluminum bacon presses after they are washed & dried - place on shelf left of grill.</p>	10:00	<p>Turn off all grills. Two grills on the left (gas) turn off clockwise. Grill on the right (electric) turn off counterclockwise. Turn off 3 gas supply valves on wall to left of grills.</p> <p>Take grill scraper, spatula, tongs and ALUMINUM. Bacon presses to left sink for washing. Wipe off STEEL, bacon presses with paper towels, put soap, film of oil on each and place on shelves to left of grill (oil in under grill). Wipe off thermometer probe and leave on shelf to left of grill. Remove butcher paper from shelves under grill -- throw in garbage.</p> <p>Clean all grills. Use scraper on surface of all three grills -- may need to add some oil to pancake grills if dry. Wipe off with wet paper towels. When clean, put film of oil over grill surface.</p> <p>Get aluminum bacon presses after they are washed & dried - place on shelf left of grill.</p>	10:00	<p>Take pancake cooking utensils to left white plastic sink.</p> <p>Move all syrup bottles in dining area to one table in southwest corner (near coffee counter). Clean & clean dining tables with spray bottles and paper towels. Stow tables & stack chairs on north side of hangar.</p> <p>Item locations: Spray bottle -- rollout supply cart Paper towels -- top of gray cabinet in closet</p> <p>Return items to proper place when through</p>	10:00	<p>Take pancake cooking utensils to left white plastic sink.</p> <p>Move all syrup bottles in dining area to one table in southwest corner (near coffee counter). Clean & clean dining tables with spray bottles and paper towels. Stow tables & stack chairs on north side of hangar.</p> <p>Item locations: Spray bottle -- rollout supply cart Paper towels -- top of gray cabinet in closet</p> <p>Return items to proper place when through</p>	10:00	<p>Follow instructions over mixing table "At 10:00 when breakfast service ends:" Be sure to clean mixing table.</p> <p>Roll up tablecloth from eggs table and put in trash. Sweep under eggs-cook table (broom hanging by storage closet door) so that sneeze guard can be placed there.</p> <p>Collect syrup bottles from all breakfast tables -- including outside tables if used. DO NOT include sugar-free syrup bottles on condiments table. Remove caps from all syrup bottles and place in left sink for washing.</p> <p>Pour partially empty syrup bottles together to fill bottles. Place empty bottles in left sink for washing. Wipe off full bottles with damp cloth or paper towel.</p>	10:00	<p>Turn OFF and UNPLUG electric frying pan. Use plastic spatula to remove egg residue from pan -- put residue in trash can.</p> <p>Roll up tablecloth from eggs table and put in trash. Sweep under eggs-cook table (broom hanging by storage closet door) so that sneeze guard can be placed there.</p> <p>Collect syrup bottles from all breakfast tables -- including outside tables if used. DO NOT include sugar-free syrup bottles on condiments table. 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Wipe off full bottles with damp cloth or paper towel.</p>	10:00	<p>Verify both electric frying pans are OFF and UNPLUGGED.</p> <p>Return unused eggs to left refrigerator in storage room. Take blender jar & SS bowls to left "wisher" sink for pre-rinsing. Place blender base on serving table.</p> <p>CAUTION: Water from hot water tap is extremely HOT -- be careful!</p> <p>Wash pots/pans/utensils in left SS sink. Drain and clean middle "Rinse" and right "Sanitize" SS sinks. Drain and clean middle "Rinse" and right "Sanitize" stainless sinks with SoftScrub under sink. Run warm water into both sinks to about 3/4 full. Add 1/8 to 1/4 cup of bleach (under sink) to the right "Sanitize" sink.</p> <p>Clean eggs cook table with spray bottles (on rollout supply cart) and paper towels. Get large towels from clean laundry bag (near coffee counter) and cover.</p> <p>Rinse and sanitize pots/pans/utensils: As pots/pans/utensils are washed, rinse them in "Rinse" sink, dip them in "Sanitize" sink and place on towels on drying table. When all pots/pans/utensils have been washed, rinsed & sanitized, assist drying and stowing items.</p>	10:00	<p>Verify both electric frying pans are OFF and UNPLUGGED.</p> <p>Return unused eggs to left refrigerator in storage room. Take blender jar & SS bowls to left "wisher" sink for pre-rinsing. Place blender base on serving table.</p> <p>CAUTION: Water from hot water tap is extremely HOT -- be careful!</p> <p>Wash pots/pans/utensils in left SS sink. Drain and clean middle "Rinse" and right "Sanitize" SS sinks. Drain and clean middle "Rinse" and right "Sanitize" stainless sinks with SoftScrub under sink. Run warm water into both sinks to about 3/4 full. 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