| Bacon 1 | Bacon 2 7:00 shift | Pancake Cook-1 7:00 shift | Pancake Cook-2 7:00 shift | Pancakes - Batter 7:00 shift Breakfast volunteers receive free breakfast | Eggs Cook 1 7:00 shift Breakfast volunteers receive free breakfast | Eggs Cook 2 7:00 shift | Eggs - Mix 2/8/10 7:00 shift Breakfast volunteers receive free breakfast | Beverages 2800 7:00 shift Breakfast volunteers receive free breakfast | Server - Eggs/Grits 7:00 shift Breakfast volunteers receive free breakfast | Server - Pancakes 11/8/10 7:00 shift | |
|--|--|--|--|--|--|--|--|---|--|--|---|
| REQUIRES STRENGTH TO LIFT 50 POUND COFFEE | breaklast volumens receive mee breaklast | preaklast viculities receive liee preaklast | Dieaxiasi vuuniteis leoove nee bieaxiasi | | | breaklast voidineers receive nee breaklast | | REQUIRES STRENGTH TO LIFT 50-lbs COFFEE POTS | | | |
| 7:00 Make coffee with "BEVERAGES" KP. Follow instructions posted over coffee counter. Be sure to start decaf in pot #1 (100-cup) first – and regular coffee in stainless pot #SS1 (65-cup) next. Then start 3 other 100-cup pots. Only 5 pots | 7:00 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). Get one 12"x18"w4" aluminum drip pan (top of freezer) | 7:90 Stock bathroom with paper towels and tollet paper. Paper towels and tollet paper are on top of gray cabinet in storage room. Clean bathroom if necessary. | 7:00 Vacuum kitchen rugs and lay out by grills and serving area. Use tall yellow vacuum in storage room to left of refrigerators | shelves above kitchen sinks with spay bottle and paper towels. Cut and fold butcher paper to fit the shelves. | 7:00 Work with EGGS COOK 2 KP: Get sneeze guard from 7: 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! | 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! | 7:90 Sweep hangar floor. Start in kitchen area under window. Coordinate with two other sweepers ("EGGS COOK 1" and "2" KPs). Item locations: Brooms – hanging by storage closet door | 7:00 Make coffee with help from "BACON 1" KP. Follow instructions posted over coffee counter. Be sure to start decaf in pot #1 (100-cup) first – and regular coffee in stainless pot #SS1 (65-cup) next. Then start 3 other 100-cup pots. Only 5 pots | Clean all three stainless steel sinks with Soft Scrub cleaner (under sinks). Rinse sinks with warm water. Run warm water into far right "Sanilize Sink" to 2/3 full add 1/8 to 1/4 cup of bleach (under sink). | 00 Contact Char Miller for set up duties. She will assign duties based on areas needing additional assistance. | |
| can be brewing at one time. Help set up condiments table till 7:25. Follow instructions on wall by condiments table. | 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 spout - dump contents in garbage, if necessary, & return can under spout. Dio thermometer probe (on cart left of grill) in right | | | 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 | Sweep entire hangar floor starting in the kitchen area. Brooms - hanging by storage closet door Dustpan inside storage closet to right of refrigerator | 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 Return items to proper place when through | can be brewing at one time. Set up condiments table. Follow instructions on wall by condiments table. | Clean kitchen table to right of sinks with spray bottle and paper towels. Get two large white cloth towels (from laundy bag to left of coffee counter) and place legthwise on table. Get stainless steel drying rack from back wall in | | |
| | sanitizer sink, wipe off & return to cart by grill. Item locations: Butcher paper – under coffee counter Aluminum drip pan – top of freezer in storage room Thermometer – on shelves left of grill | | | | | | | | storage closet. Clean rack with spray bottle and paper towels. Place drying rack over towels on kitchen table. Item locations: Soft Scrub — under sinks Spray bottles — rollout supply cart | | |
| 7:15 7 | 7:15 Clean all grills. As they get hot, pour oil on grill and | 7:15 Work with Pancake Cook-2 KP to set up 4 rows of 6- | | 7:15 Get following items and place in left & middle stainless | 7:15 With Eggs Cook 2 KP, set up two 8-foot serving 7: | 15 With Eggs Cook 1 KP, set up two 8-foot serving | 7:15 Get the following items and place in left & middle sink | | Paper towels top of gray cabinet in storage room 7:15 As pots/pans/utensils are brought to left sinks or 7: | 15 7:15 | |
| Just before 7:30 get bacon cooking utensils: 8 bacon presses, scissors, tongs & spatula from drying table | use scraper on the three grill surfaces. Wipe off with wad of paper towels. WASH HANDS. Get bacon & sausage - from plastic | foot dining tablesfour 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 | USE 8-foot serving tables. Black squares painted on | steel sinksor place on serving tables if sinks are full: Everything from shelves 3 & 4 in Gray cabinet in | tables (place on black marks at serving line). Find two 4-foot tables by storage closet wallset up the 4-foot cashier's table to east of serving tables and | tables (place on black marks at serving line). Find two 4-foot tables by storage closet wallset up the 4-foot cashier's table to east of serving tables and | (or serving table if sinks are full) to be sanitized: Two drawers under coffee counter: All serving and cooking utensils | | 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 | | |
| when washed & dried. | bags first (if any), then boxes with earlier "pull dates". Open boxes & place on cart to left of grill. | each row. | each row. | storage closet: Yellow & blue plastic mixing bowls, 2 stainless mixing bowls, 3 large pitchers, two 4-cup | 4-foot pancake batter table against closet wall under clock. Clean those tables & the sneeze guard with | 4-foot pancake batter table against closet wall under clock. Clean those tables & the sneeze guard with | Top of left refrigerator: Juice and water dispensers and wooden stand. | | can be immersed (remover cords first). For chafing dishes, dip only the food pans. | | |
| | Item locations: Oil under cooking grills | Clean tables with spray bottles and paper towels. Place chairs at each table - 3 on each side | Clean tables with spray bottles and paper towels. Place chairs at each table - 3 on each side. | measuring cups, 2 electric frying pans (with cords), 2 large black grits-pots, funnel, blender, plastic tubs marked "Spoons" "Forks" "Knives" "Coffee Spoons" | spray bottle & paper towels. (find spay bottles on rollout supply cart, p-towels on top of gray cabinet in | spray bottle & paper towels. (find spay bottles on rollout supply cart, p-towels on top of gray cabinet in | On cooking grill or table to left: 8 bacon press As pots/pans/utensils are sanitized and placed on | | | | |
| | Scraper on grill or shelves to left of grill Paper towels top of gray cabinet in storage room Bacon plastic bag in right refrigerator/freezer first, | Item locations: Spray bottles rollout supply cart Paper towels top of gray cabinet in storage room | Item locations: Spray bottles rollout supply cart Paper towels top of gray cabinet in storage room | From Right cabinet under coffee pots: 3 chafing dishes (2 rectangular, 1 round)set on serving table. | Get all syrup bottles (full and empty) from rollout | Get all syrup bottles (full and empty) from rollout | drying rack to right of sink, dry them with PAPER TOWELS. Set items on cleaned surrounding tables | | | | |
| | then brown box in right refrigerator, then right freezer. When both empty, check left freezer. Sausage use bag first in right fridge/freezer, then | | | WASH YOUR HANDS As pots/pans/utensils are sanitized and placed on | supply cart and plastic funnel from drying table (after it's sanitized). Refill empty syrup bottles from large 64 | supply cart and plastic funnel from drying table (after it's sanitized). Refill empty syrup bottles from large 64 | (drying table, pancake mix table and serving table). | | | | |
| | white box in right fridge, then right freezer, left freezer. | | | drying rack to right of sink, dry them with PAPER TOWELS. Set items on cleaned surrounding tables | oz. syrup jugs - use funnel. Place one syrup bottle on each table. Throw away 64 oz. jugs when empty. Get salt and pepper boxes from rollout supply cart (shelf | oz. syrup jugs - use funnel. Place one syrup bottle on each table. Throw away 64 oz. jugs when empty. Get salt and pepper boxes from rollout supply cart (shelf | | | | | |
| | | | | (drying table, pancake mix table and serving table). | #3). Place one salt and pepper on each table (more S & P in boxes on top of left refrigerator if needed). Return salt/pepper boxes to rollout supply cart when | #3). Place one salt and pepper on each table (more S & P in boxes on top of left refrigerator if needed). Return salt/pepper boxes to rollout supply cart when | | | | | |
| | | | | | On good weather days, place syrup and salt/penner | done. On good weather days, place syrup and salt/pepper | | | | | |
| 7:30 Cook bacon & sausage with "Bacon 2" KP. See directions posted on wall to left of grill. | 7:30 Cook bacon & sausage with "Bacon 1" KP. See directions posted on wall to left of grill. Use bacon presses to keep bacon flat. Bacon should be crispy | 7:30 When all tables and chairs are in place, assist Eggs- Cook KPs placing one syrup bottle and salt/pepper on each table. Salt & Pepper shakers are on rollout | 7:30 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, | 7:30 When all pots/pans/utensils have been dried, set up the batter mixing table against the storage closet wall. Follow instructions on the "Pancake Batter Mixing | 7:30 When all pots/pans/utensils have been removed from serving tables, put tablecloth (from rollout supply cart) on both tables - PLASTIC SIDE DOWN. Place | When all pots/pans/utensils have been removed from serving tables, put tablecloth (from rollout supply cart) on both tables - PLASTIC SIDE DOWN. Place | 7:30 When all pots/pans/utensils have been dried, return stainless drying rack to storage closet. Place vertically between gray cabinet and back wall. | 7:30 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. | 7:30 Prepare serving tables: Follow "Server Instructions - 7:00 Shift" posted by clock on closet wall. | 7:30 | Help dry the dishes and set up serving area |
| Use bacon presses to keep bacon flat. Bacon should be crispy but not black. | but not black. Sausage must be heated to at least 140° F. Check temp with thermometer (on shelves to | supply cart (shelf #3) | pancake mix table and serving table). | Instructions" sign posted on the closet wall. Mix pancake batter and deliver to cooks. | sneeze guard on serving table nearest to hangar door. | sneeze guard on serving table nearest to hangar door. | Put tablecloth (top shelf of rollout supply cart) on egg | Get orange juice cans from left refrigerator door | | | |
| Sausage must be heated to at least 140° F. Check temp with thermometer (on shelves to left of grill). | left of grill). Deliver cooked bacon & sausage to chafing dishes on serving table on paper plate. | | | | | | 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 | (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 | | | |
| Deliver cooked bacon & sausage on paper plate to | | | | | | | drying table when washed & dried. | dispenser. Pour juice in juice cups (top shelf on rollout supply cart) and line up on table. | | | |
| chafing dishes on serving table. As needed get bacon/sausage from RIGHT refrigerator, then right freezer. | | | | | | | | 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. Continue to Monitor coffee pots and reverse drip- | | | |
| | 7:45 Cook bacon/sausage. Deliver to serving area on | 7:45 Get blue plastic pancake ladle and flippers from drying | | | 7:45 Check electric frying pans set to 350 degrees. Cook 7: | | 7:45 Get eggs from left refrigerator in storage room - use eggs on | catchers when READY lights come on. 7:45 | 7:45 7: | 45 Wash hands and put on gloves (from shelf over 7:45 | |
| paper plate. | paper plate. | table when they are sanitized and dried. Cook pancakes: Use about 3/4 ladle of batter for | and spray both pancake grills. Cook pancakes: Use about 3/4 ladle of batter for | retrieve empty bowl. | eggs and deliver to serving line on paper plate. Do not touch raw eggs or egg shells. | eggs and deliver to serving line on paper plate. Do not touch raw eggs or egg shells. | right side with earlier "pull dates" first. Get blender & stainless bowls from drying table by sinks. | | | sinks). Get bags of paper plates from rollout cart (shelf #4) | |
| | | each pancake (attempt to get blueberries in each). Goal is 5 inch pancake. When cooked, stack | each pancake (attempt to get blueberries in each). Goal is 5 inch pancake. When cooked, stack | | | | Mix eggs in blender 12 eggs per batch with one tsp water. Pour mixed eggs in SS mixing bowls and pass to eggs cooks. DO NOT TOUCH COOKED EGGS. | | | and place on table to right of sneeze guard. Remove five or six inch stack of plates from bag. | |
| | | pancakes on paper plate and deliver to serving chafing dish. Coordinate swap of empty and full batter bowls with "Pancakes - Batter" KP. | pancakes on paper plate and deliver to serving r chafing dish. Coordinate swap of empty and full batter bowls with "Pancakes - Batter" KP. | | | | | | | 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. At any break in service line, separate more plates and | |
| | | | | | | | | | | loosely place on sneeze guard. | |
| | | | | | | | | | | | |
| 8:00 Cook bacon/sausage. Deliver to serving area on paper plate. | 8:00 Cook bacon/sausage. Deliver to serving area on paper plate. | 8:00 Cook pancakes deliver to serving table on paper plate. | 8:00 Cook pancakes deliver to serving table on paper plate. | 8:00 | 8:00 Cook eggs and deliver to serving line on paper plate. 8: Do not touch cooked eggs. | Cook eggs and deliver to serving line on paper plate. Do not touch cooked eggs. | 8:00 Mix eggs | 8:00 * Mix juice, keep dispenser filled and fill juice cups. * Monitor coffee counter: Reverse drip-catchers when READY lights come on. Maintain coffee cup supply. | 8:00 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 | 500 Serve food – two pancakes, two meats (two bacon, two sausage, OR one each) to each customer. Ask what they prefer. | |
| | | | | | | | | Resupply all items on condiments table as needed. Maintain plastic flatware, napkins, butter and | customer. Stir eggs frequently so eggs on bottom don't burn. | what triey prefet. | |
| | | | | | | | | margarine on serving table. | | | |
| 8:30 " | 8:30 - | 8:30 " | 8:30 " | 8:30 | 8:30 " | 30 " | 8:30 - | 8:30 Check with Char or Len may need to make new pot of regular coffee in SS1 65-cup pot. | 8:30 " 8: | 30 " 8:30 | |
| 9:00 Brief replacement and pass on KP "Task List" 9 Bacon 1 | 9:00 Brief replacement and pass on KP "Task List" Bacon 2 | 9:00 Brief replacement and pass on KP "Task List" Pancake Cook-1 9:00 shift | 9:00 Brief replacement and pass on KP "Task List" Pancake Cook-2 9:00 shift | 9:00 Brief replacement and pass on KP "Task List" Pancakes - Batter 9:00 shift | 8:30 " 8: 9:00 Brief replacement and pass on KP "Task List" 9: Eggs Cook 1 9:00 shift | 10 Brief replacement and pass on KP "Task List" Eggs Cook 2 9:00 shift | 9:00 Brief replacement and pass on KP "Task List" Eggs - Mix 9:00 shift | pot of regular coffee in SS1 65-cup pot. | ### 8:30 ### | 8:30 | |
| Bacon 1 9:00 Get briefing and KP "Task List" from 7:00 KP. WASH YOUR HANDS. | Bacon 2 9:00 Get briefing and KP "Task List" from 7:00 KP. WASH YOUR HANDS. | Pancake Cook-1 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. | Pancake Cook-2 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. | Pancakes - Batter 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. | Eggs Cook 1 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. 9: | Eggs Cook 2 9:00 shift Get briefing and KP "Task List" from 7:00 KP. | Eggs - Mix 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. | oot of regular coffee in SS1 65-cup pot. 9:00 Brief replacement and pass on KP Task List* Beverages 9:00 Shift 9:00 Get briefing & KP Task List* from 7:00 KP. Wash hands. Read "9:00 Beverages KP" instructions | Server - Eggs/Grits 9:00 shift 9:00 Wash your hands and put on gloves (from shelf over sink). | | |
| Bacon 1 9:00 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. | Bacon 2 Get briefing and KP "Task List" from 7:00 KP. WASH YOUR HANDS. Cook bacon & sausage with "Bacon 1" KP. Follow directions posted on wall to left of grill. Use bacon presses to keep bacon flat. Bacon should be | Pancake Cook-1 9:00 shift 9:00 Get briefing and KP *Task List* from 7:00 KP. Use about 3/4 ladie of batter for each pancake (attempt to get blueberries in each). Goal is 5 inch pancake. Cook pancakes and deliver to serving | Pancake Cook-2 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. Use about 3/4 ladie of batter for each pancake (attempt to get blueberriles in each). Goal is 5 inch pancake. Cook pancakes and deliver to serving | Pancakes - Batter 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. WASH YOUR HANDS Mix pancake batter following instructions from 7:00 KP | Eggs Cook 1 9:00 shift | Eggs Cook 2 9:00 shift | Eggs - Mix 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. Mix eggs in blender 12 eggs per batch with one tsp water. Pour blended eggs into SS mixing bowls and pass to | bot of resultar coffee in SS1 85-cus bot. Brite replacement and pass on KP Task List* Beverages 9:00 shift 500 Get briefing & KP Task List* from 720 KP. Wash hands. Read 9:00 Beverages KP* instructions hands. Read 9:00 Beverages KP* instructions "Mix julice and keep julice cups filled. * Mix julice and keep julice cups filled. * Monitor coffee: Maintain supply of coffee cups. | Server - Eggs/Grits 9:00 shift 9:00 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 to each | Server - Pancakes 93/09 9:00 shift 00 Wash hands and put on gloves (from shelf over sink). 9:00 | |
| Bacon 1 9:00 Get briefing and KP "Task List" from 7:00 KP. WASH YOUR HANDS. Cook bacon and sausage with "Bacon 2" KP. See | Bacon 2 Get briefing and KP "Task List" from 7:00 KP. WASH YOUR HANDS. Cook bacon 6 sausage with "Bacon 1" KP. Follow directions posted on wall to left of grill. Use critique to the control of the critique to the critiqu | Pancake Cook-1 9:00 shift 9:00 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-2 9:00 shift 9:00 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 | Pancakes - Batter 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP WASH YOUR HANDS | Eggs Cook 1 9:00 shift 9:00 Get briefling and KP "Task List" from 7:00 KP. Check electric frying pan set to 350 degrees. | Eggs Cook 2 9:00 shift Get briefing and KP "Task List" from 7:00 KP. Check electric frying pan set to 350 degrees. | Eggs - Mix 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. Mix eggs in blender 12 eggs per batch with one tsp water. | to of, resular, coffee, in S\$1 55-cus pot. 50 first inplacement and pass on FY-Task List* Beverages 9:00 shift 500 (Get briefing & KP-Task List* from 7:50 KP. Wash hands. Read 7-50 Deverages KP instructions above content counter. 100 per 100 Deverages KP instructions above content counter. 100 per 100 Deverages KP instructions above content counter. 100 per 100 Deverages KP of content counter. 100 per 10 | Server - Eggs/Grits 9:00 shift 9:00 Wash your hands and put on gloves (from shelf over sink). Get briefing and KP *Task List* from 7:00 KP. | Server - Pancakes 90.00 9:00 shift Wash hands and put on gloves (from shelf over sink). Get briefing from 7:00 "Pancake Server". Serve food — two pancakes, two meats (two bacon, | |
| Bacon 1 9:00 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 wait to left of grill. Use bacon presses to keep bacon flat. Bacon should | Bacon 2 Get briefing and IVP Task List* from 7:00 KP. WASH YOUR HANDS. WITH THE TASK LIST* from 7:00 KP. Follow directions posted on wall to left of grill. Use bacon presses to keep bacon files. Bacon should be crispy but not black. Sausage must be heated to at least 140° F. Check temp with thermometer (on cart to left of grill). Deliver cocked lacon A sausage to receded yet more bacon/sausage from RIGHT. | Pancake Cook-1 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. Use about 3/4 lader of batter for each pancake (attempt to get blueberries in each). Goal is 5 inch pancake. Cook pancakes and deliver to serving chaffing dish on paper plate. Coordinate swap of | Pancake Cook-2 9:00 shift 8:00 Get briefing and KP Task List* from 7:00 KP. Use about 3/4 lade of batter for each pancake (attempt to get blueberries in each). Goal is 5 linch pancake. Cook pancakes and deliver to serving chafling dahs no paper plate. Coordinate swap of | Pancakes - Batter 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. - WASH YOUR HANDS - Mix pancake batter following instructions from 7:00 KP and on wall over mixing table. Deliver to pancake | Eggs Cook 1 9:00 shift 3:00 Get briefing and KP "Task List" from 7:00 KP. Check electric frying pan set to 350 degrees. Cook eggs and deliver to serving table on paper plate. | Eggs Cook 2 9:00 shift Get briefing and KP "Task List" from 7:00 KP. Check electric frying pan set to 350 degrees. Cook eggs and deliver to serving table on paper plate. | Eggs - Mix 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. Mix eggs in blender - 12 eggs per batch with one tsp water. Pour blended eggs into SS mixing bowls and pass to eggs cooks. Eggs cooks MUST NOT touch raw eggs | to of resular coffee in SS1 85-cus not. Beverages 9:00 shift Boverages 9:00 shift 60 Get bostler, SVT Test List* from 7:00 RP. Wash above coffee counter "Mx juice and keep juice cups filled." "Mx juice and keep juice cups filled. "Monitor coffee: Maintain supply of coffee cups. When coffee post are nearly empty, turn CPF, dump glounds in train and pour any terminant goffee into "Monitor condiments table: Maintain supply of cold water, hot washer, but when the coffee cups. "Monitor condiments table: Maintain supply of cold water, hot washer, but dwarfs." | Server - Eggs/Grits 9:00 shift 9:00 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 to each | Server - Pancakes 90.00 9:00 shift Wash hands and put on gloves (from shelf over sink). Get briefing from 7:00 "Pancake Server". Serve food — two pancakes, two meats (two bacon, | |
| Bacon 1 9:00 Get briefing and KP Task List from 7:00 KP. WASH YOUR HANDS. Cook bacon and savaage with "Bacon 2" KP. See directions posited on wait to left of gift. Use bacon presses to keep bacon flat. Bacon should be critisply but not black. Sausage must be heated to at least 140" F. Check terny with Thermometer (on shelves to left of gift). Deliver cooked bacon & sausage to chaffing dathse on | Bacon 2 300 Get briefing and PT sax List from 7.00 KP. WASH YOUR HANDS. Cook bacon & sausage with "Bacon 1" KP. Follow directions ported on wait to left of grill. Use bacon presses to keep bacon flat. Bacon should be laced to the following the same flat of the same flat of grill. Less 140" F. Check temp with bemomenter (on cat' to left of grill). Deliver cooked bacon & sausage to chaffing dishers on serving table on paper plate. As | Pancake Cook-1 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. Use about 3/4 lader of batter for each pancake (attempt to get blueberries in each). Goal is 5 inch pancake. Cook pancakes and deliver to serving chaffing dish on paper plate. Coordinate swap of | Pancake Cook-2 9:00 shift 8:00 Get briefing and KP *Task List* from 7:00 KP. Use about 3/4 lade of batter for each pancake (tatlempt to get blueberries in each). Goal is 5 linch pancake. Cook pancakes and deliver to serving chafling dahs no paper plate. Coordinate swap of | Pancakes - Batter 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. - WASH YOUR HANDS - Mix pancake batter following instructions from 7:00 KP and on wall over mixing table. Deliver to pancake | Eggs Cook 1 9:00 shift 3:00 Get briefing and KP "Task List" from 7:00 KP. Check electric frying pan set to 350 degrees. Cook eggs and deliver to serving table on paper plate. | Eggs Cook 2 9:00 shift Get briefing and KP "Task List" from 7:00 KP. Check electric frying pan set to 350 degrees. Cook eggs and deliver to serving table on paper plate. | Eggs - Mix 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. Mix eggs in blender - 12 eggs per batch with one tsp water. Pour blended eggs into SS mixing bowls and pass to eggs cooks. Eggs cooks MUST NOT touch raw eggs | to of resular coffee in SS1 85-cus pot. Beverages 9-00 shift Beverages 9-00 shift Get briefing & KP "Task List" from 7:00 KP. Wash hands. Read "50 Beverages KP" instructions Man Juice and keep juice cups filled. Man Juice and man gover and the same juice cups. When coffee pot are nearly empty, turn OFF, dump grounds in transing coffee into another pot (cont mix decal and regular). Man Juice and men ground men same filled fill | Server - Eggs/Grits 9:00 shift 9:00 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 to each | Server - Pancakes 90.00 9:00 shift Wash hands and put on gloves (from shelf over sink). Get briefing from 7:00 "Pancake Server". Serve food — two pancakes, two meats (two bacon, | |
| Bacon 1 9:00 Get briefing and KP Task List from 7:00 KP. WASH YOUR HANDS. Gray The State of th | Bacon 2 300 Get briefing and KP*Task List* from 7:00 KP. WASH YOUR HANDS. WASH YOUR HANDS. Wash Town Task Task List* from 7:00 KP. Wash Town Task Task Task Task Task Task Task Task | Pancake Cook-1 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. Use about 3:10 dieder of batter for each pencake (aftempt to get blueberries in each). Goal is 5 inch pancake. Cook pancakes and deliver to serving chaffing dish on paper plate. Coordinate awap of empty and full batter bowls with "Pancakes - Batter" KPY | Pancake Cook-2 9:00 shift soo Get briefing and KP "Task List" from 7:00 KP. Use about 33 leder of state for each pancake (attempt to get busberness in each). Coal is 5 inch pancake. Cook pancakes and delever to serving chaffing dish no paper plate. Coordinate swap of entryl and full batter bowls with "Pancakes- Batter" (6*) | Pancakes - Batter 9:00 shift 990 Get briefing and KP "Task List" from 7:00 KP. - WASH YOUR HANDS - Mix pancase batter following instructions from 7:00 KP and on wall over mixing table. Deliver to pancake cooks and retrieve entryly bowl. | Eggs Cook 1 9:00 shift 8:00 det briefing and KP "Task List" from 7:00 KP. Check electic flying pan set to 350 degrees. Cook eggs and deliver to serving table on paper plate. Do not touch raw eggs or egg shells. | Eggs Cook 2 9:00 shift 00 Get briefing and KP "Task List" from 7:00 KP. Check electric Mijor pan set to 350 degrees. Cook eggs and deliver to serving table on paper plate. Do not touch raw eggs or egg shells. | Eggs - Mix 9:00 shift Beggs - Mix 9:00 shift Mix aggs inder - 12 eggs per batch with one tsp water. Pour blended eggs into SS mixing bowls and pass to eggs cooks Eggs cooks MUST NOT touch raw eggs or egg shells. DO NOT TOUCH COOKED EGGS. | to ct resular coffee in SS1 85-cus oot. Beverages 9:00 shift Bourages Prask List* from 7:00 RP. Wash invited to the second of | Server - Eggs/Grits 9:00 shift sol Wash your hands and put on gloves (from shift over 9- shik). Get lording and KP Task Lier from 7:00 KP. Serve food - one scoop of eggs and grits to each customer (ask if they want grits first). | Server - Pancakes 8000 9:00 shift 80 Wash hands and put on gloves (from shelf over sink). 60 Exhering from 700 "Pancake Surver" Serve food — two pancakes, two meats (two bacon, two sausage, OR one each) to each customer. | |
| Bacon 1 9:00 Get briefing and KP Task List* from 7:00 KP. WASH YOUR HANDS. Cook bacon and asusage with "Bacon 2" KP. See affections posited on with to left of grill. Use bacon presses to keep bacon flat. Bacon should be ristyp but not black. Sausage must be heated to at least 140" F. Check temp with theremometer (on shelves to left of grill). Deliver occked bacon & Sausage to chaffing dishes on serving table on paper plate. As needed get more bacon/Sausage from Richt Trifegratfor/freezer then | Bacon 2 200 Get biofing and KP-Task List* from 7:00 KP. Code bloom 1, 1 Feb. 1, 1 Feb | Pancake Cook-1 9:00 shift 9:00 Get briefing and RP "Task List" from 7:00 RP. Use about 3:14 diede of batter for each pencake (aftempt to get blueberries in each). Goal is 5 inch pancake. Cook pancakes and deliver to serving challing dish no paper plate. Coordinate swap of emply and full batter bowle with "Pancakes - Batter" (CP) 19:00 Take pancake cooking utensits to left white plastic sint. | Pancake Cook-2 9:00 shift 9:00 Get satiliyepper shakers form at tables - inchiding outside table when you could state the process of the pro | Pancakes - Batter 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. - WASH YOUR HANDS - Mix pancake batter following instructions from 7:00 KP and on wall over mixing table. Deliver to pancake | Eggs Cook 1 9:00 shift 8:00 det briefing and KP "Task List" from 7:00 KP. Check electic flying pan set to 350 degrees. Cook eggs and deliver to serving table on paper plate. Do not touch raw eggs or egg shells. | Eggs Cook 2 9:00 shift 10 Get briefing and KP "Task List" from 7:00 KP. Chack electric frying pan set to 350 degrees. Cook eggs and deliver to serving table on paper plate. Do not touch raw eggs or egg shells. 10 Turn OFF and UNPLUC electric frying pan. Use platels opsibility to remove egg residue from pan - put residue in trade ans. Remove electric cord from both residue in trade ans. Remove electric cord from both | Eggs - Mix 9:00 shift 9:00 det briefing and KP *Task List* from 7:00 KP Mix eggs his blonder - 12 eggs per batch with one tsp water. Pour blended eggs into SS mising bowls and pass to eggs cocks. Eggs cocks MUST NOT touch rew eggs or egg shells. DO NOT TOUCH COOKED EGGS. 10:00 10:00 Verify both electric bying pans are OFF and UNPLUGGED. | to ct resular coffee in SS1 85-cus not. Beverages 9-00 shift 90 Get bodges, 8 (PT ask List* To 70 0F. Wesh and S. Roy Track List* To 70 0F. Wesh above coffee courter. *Mix juice and keep juice cups filled. *Monitor coffee: Maintain supply of coffee cups. When coffee pots are nearly empty, turn CPF, dump grounds in zero and pour any terminant gorder into *Monitor condiments table: Maintain supply of cold valer, hot washer, not choosing the coffee cups, weeteners, creamers, sugar-free syrup, Haf-Haff and stiffing sproon. Remove any test front table, napplies and butter and margarine. 1000 *Turn CPF & INNFLUG all coffee makers and hot water plot water and the supplies of the suppli | Server - Eggs/Grits 9:00 shift 9:00 Wash your hands and put on gloves (from sheft over 9: Get briefing and KP Trask List Form 70:00 KP. Serve food - one scoop of eggs and grits to each customer (ask if they want grits first). 16:00 • Classe all sterno can tops to estinguish futne - under grits pot & eggs/seausage/sebcoro/pencake pain. 7-bit febore eggs on paper plately 6 jaloes on | Server - Pancakes 1000 9:00 shift 30 Wash hands and put on glowes (from shelf over sink). 9:00 6ct brieffing from 7:00 'Pancake Survey. 9:00 Serve food — two pancakes, two meats (two bacon, two sausage, OR one each) to each customer. 100 *Dut liebower pancakes/bacon/sausage on paper patres and place on cashed table. 100 *Pat liebower pancakes/bacon/sausage on paper patres and place on cashed table. 100 *Remove usuada paper plates from top of sneeze | |
| Bacon 1 9:00 Get briefing and KP Task List from 7:00 KP. WASH YOUR HANDS. Cook taccan and Sassage with "Bacon 2" KP. See directions spaced on with to left of grill. Use bacon presses to keep bacon flat. Bacon should be critispy but not black. Sassage must be heated to at least 140" F. Check temp with thermometer (on shelves to left of grill). Deliver cooked bacon & sussage to chaffing dishes on serving table on paper plate. An needed get more bacon hausage from Richt Triegeration/thecer then 19:00 Wrap bacon and sausage in their plateits bags and place in right freezer in storage closed. If gript is full place in right freezer in storage closed. If gript is full | Section 2 Section 2 Section 2 Section 2 Section 2 Section 2 WASH YOUR HANDS. Cook baces 8 seasage with Teacon Tr KP. Follow directions posted on wall to left of grill. Use bacon presses to keep bacon files. Becan should be crispy but not latex. Seasage must be heated to at to left of grill. Deliver cocked bacon 6 seasage to challing dishes on serving table on paper plate. As needed get more baconslausage from RGHT refligerator/fleezer then LEFT 8 seas. 1990 Turn off all grills. Two grills on the left (gas) turn off colockwise. Grill on the right (electric) turns off usual to left of grills. Take grill scraper, spatists, rougs and ALMMNRM. | Pancake Cook-1 9:00 shift 9:00 Get briefing and RP "Task List" from 7:00 RP. Use about 3/4 lade of batter for each pranative (attempt to get blueberries in each). Goal is 5 inch pancake. Cook parcakes and deliver to serving chalfing dain to paper plate. Coordinate eway of warry and full batter books with "Pancakes - Batter" (CP) Take pancake cooking utersits to left white plastic sink. 10:00 Take pancake cooking utersits to left white plastic sink. southwest corner (pan coffee counter). Clark & class address of contract context counter). | Pancake Cook-2 9:00 shift 9:00 Get sali/popper shakers form at tables - including outside tables when yet shakers form at tables - including outside tables of the top of the pancake. Cook pancakes and deliver to serving challing dain to paper plate. Cook deliver to serving challing dain to paper plate. Cook deliver to serving challing dain to paper plate. Cook deliver to serving challing dain to paper plate. Cook deliver to serving challing dain to paper plate. Cook deliver to serving challing dain to paper plate. Cook deliver to serving the dain top of the cook deliver to be delivered to the dain tables - including outside tables when used. Place shakers in too on 3rd shelf of the dain supply cart. Throw away any empty shakers. Clear & Gean tables in diring area with spray bottles. | Pancakes - Batter 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. - WASH YOUR ANDS - Mis pancake batter following instructions from 7:00 KP and the following instructions over mixing table "At 10:00 when 1" | Eggs Cook 1 9:00 shift Bggs Cook 1 9:00 shift Check electric Typing pan set to 30 degrees. Cook eggs and deliver to serving table on paper plate. Do not touch raw eggs or egg shells. 1000 Turn OFF and UNPLUG electric fyring pan. Use plates (pablia to remove agg residue from pan - put residue) in trabat can. Ed to publicated from eggs table and put in trabat Sweep under egge-cook table (provint margins by Sweep under egge-cook table (provint margins by Sweep under egge-cook table (provint margins by | Eggs Cook 2 9:00 shift © Get briefing and KP "Task List" from 7:00 KP. Check electric Tipping pan set to 350 degrees. Cook eggs and deliver to serving table on paper plate. Do not touch raw eggs or egg shells. | Eggs - Mix 9:00 shift 900 Get briefing and KP **Trank List** from 7:00 kg Mix eagain briefort - 12 eggs per batch with one tsp veater. Prour bleede eggs into So niving bords and pass to eggs cooked MIST **COT tooch new eggs or eggs theids. DO NOT TOUCH COOKED EGGS. 100 Wertly both electric trying pans are OFF and | pot of resular coffee in S\$1 85-cup pot. Beverages 9:00 shift 90 Get binding A, RP Trask List Tr 100 Get binding A, RP Trask List Tr 100 Get binding A, RP Trask List Tr 100 A, Read 19:00 Beverages RP instructions above coffee counter. 100 May lice and keep juice cups filled. 100 May lice and keep juice cups Tilled. 100 May lice and keep juice cups Tilled. 100 May lice and keep juice cups Tilled. 100 Ministro coffee Maintain supply of coffee into another pot (coff or into decard and regular). 100 Ministro condiments table: Maintain supply of cold water, not water, not cheep cup, into another pot (coff or into decard and regular). 100 Ministro condiments table: Maintain supply of cold water, not water, not cheep cup, into another pot (coff or into decard and stirring spoons. Remove any trash from table. 100 Ministro Serving Line: Maintain pasts: featured in the condiments table. 100 Turn CFF & LINE-LUG all coffee makers and hod water pot on condiments table. 100 Fill Condiments table. 100 Fill Condiments table counter ARD condiments table. | Server - Eggs/Grits 9:00 shift 9:00 Wast your hands and put on gloves (from sheft over 9: Get briefing and KP Trask List Fam P.O. 00 P.O. Serve food - one scoop of eggs and grits to each customer (ask if they want grits first). 16:00 • Crises all sterno can tops to edinguish fame - under grits pot & eggs/sesus/grits put of eggs and grits to each cashiers table. Cashiers ta | Server - Pancakes 10,000 9:00 shift 30 Wash hands and put on gloves (from shelf over ains). 8:00 Cet brieffig from 7:00 "Pencake Server". Serve food — two pancakes, two meats (two bacon, two sausage, QR one each) to each customer. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put leftower pancakes/shacon/sausage on paper plates and place on cashiner's table. 100 "Put le | |
| Bacon 1 8-90 Gat bireling and KP-Task List* from 7:00 KP. WSHY You Are List* from 7:00 KP. WSH You Are List* from 7:00 KP. Cook bacon and assage with "Bacon 2" KP. See directions posted on wall to left of gill. Use bacon presses to keep bacon flat. Bacon should be critisply but not black. Sausage must be heated to at least 140" F. Check temp with thermometer (on shelve to left origill). Deliver cooked bacon 6 assusage to chafing dishes on serving table on paper plate. A needed get mor bacon/sausage from RiGHT refrigeration/recezer then LIETT fleest and sausage in their plastic bage and with the same and sausage in their plastic bage and use left freedor. CAUTION: Water from hot water tap is extremely HOT – be careful! Per-fines at plost)parts/utersis in left white sink as | Bacon 2 See Get briefing and KP* Tasks List* from 7:00 KP. Cook branch 1 See See See See See See See See See S | Pancake Cook-1 9:00 shift 9:00 Get briefing and RP "Task List" from 7:00 RP. Use about 3:14 diede of batter for each pancake (aftempt to get blueberries in each). Goal is 5 inch pancake. Cook pancakes and deliver to serving challing dish no paper pitate. Coordinate away of empty and full batter bowle with "Pancakes - Batter" (P) 10:00 Taske pancake cooking utersits to left white plastic aids. Move all syrup bottles in dinning area to one table in southwest corner (near cofbe counter). Clear & clean southwest corner (near cofbe counter) clear as depart towles. | Pancake Cook-2 9:00 shift 1:00 Get briefing and KP "Task List" from 7:00 KP Use about 3:04 bled of battler for each pancake (attempt to get bukebreise in each). Coal is 5 inch pancake. Cook pancakes and deliver to serving challing dish on paper plate. Coordinate swap of entity and full batter bowls with "Pancakes - Battler" (6") 10:00 Get sall/pepper shakers form all tables - including outside tables when used. Place shakers in box on 3rd shaft of rollout supply cart. Throw away any entity shakers. | Pancakes - Batter 9:00 shift 9:00 left briefing and KP "Task List" from 7:00 KP. - WASH YOUR HANDS - Mix pancase batter following instructions from 7:00 KP and on wall over mixing table. Deliver to pancake cooks and retrieve entryly bowl. 10:00 Follow instructions over mixing table "At 10:00 when breakfast service ends;" Be sure to clean mixing table. Help clear & clean tables in dining area. Stow | Eggs Cook 1 9:00 shift 200 Get briefing and RP "Task List" from 7:00 RP. Check electric hying pan set to 350 degrees. Cook eggs and deliver to serving table on paper plate. Do not touch raw eggs or egg shells. 1000 Turn OFF and UNPLUG electric hying pan. Use plastic spatula to remove egg residue from pan - put residue in trash can. Rol up tablected from eggs table and put in trash. | Eggs Cook 2 9:00 shift 90 Cest briefing and KP "Task List" from 7:00 KP. Check electric frying pan set to 30 degrees. Cook eggs and deliver to serving table on paper plate. Do not touch raw eggs or egg shells. 90 Turn OFF and LINT-LIG electric frying pan. Use platelic opabilit to remove egg residue from pan - put residue in trada an. Remove electric cord from both frying pans. Place both frying pans (cords removed) and spatialis in its (fivel) per-inse sint. Place electric cords on serving table. CAUTION: Water from hot water tap is extremely | Eggs - Mix 9:00 shift 9:00 det briefing and KP *Task List* from 7:00 KP Mix eggs in blender - 12 eggs per batch with one tsp water. Pour blended eggs into SS mising bowls and pass to eggs cocks . Eggs cocks MUST NOT touch rew eggs or egg shells. DO NOT TOUCH COOKED EGGS. (18:00 Vierfly both electric bying pans are OFF and UNFLUGGED. Relum unused eggs to left refrigeration in storage room. Task blender jar & SS bowls to left "white" slink for pre-innising. *Place blender base on serving table. CAUTION: Water from hot water tap is extremely | to ct resular coffee in SS1 65-cus pot. Beverages 9-00 shift 800 End relogacement and pass on FV That k List* Beverages 9-00 shift 800 Ent boding 3, RV Trask List Tro 700 FV Wash ands. Read 9-20 Beverages KP* Instructions above coffee counter. *Max juice and keep juice cups filled. *Monitor corties Maintain supply, coffee cups. When coffee jobs are nearly empty, bun CPF; dung another por (con't mid cetal and regular). *Monitor condiments table: Maintain supply of cold water not valeet, not choosiste, text, coffee cups, swederens, creames, sugar-five syrup, Main-Half *Monitor Serving Line: Maintain placts flatwere, naplins and butter and margarine. 10-20 1-tim CPF Line Line Line Line *Monitor Serving Line: Maintain placts flatwere, naplins and butter and margarine. 10-20 1-tim CPF Line Line Line Line *Monitor Serving Line: Maintain continues and hot water pot on condiments table. *Foliow 16-00 CLEANUP instruction above coffee counter AND CLEANUP instruction above coffee counter AND CLEANUP instruction above coffee *Counter AND CLEANUP instruction above coffee counter AND cleanup juck in the fisses sink- place | Server - Eggs/Grits 9:00 shift 8:00 Wash your hands and put on gloves (from shift over 9: Get briefing and (6° Trask List from 70 of 0°. Get briefing and (6° Trask List from 70 of 0°. Serve food - one scoop of eggs and grift to each customer (ask if they want grits first). 10:00 - Closes all stemo can tops to edinguish fame - under 10 grits pot 6 eggs/eacasspellocoto/pen-cake print. Put fellower good on paper pistol, 9 falses on cashier's table. 10:00 - Closes all stemo can tops to edinguish fame - under 10 grits pot 6 eggs/eacasspellocoto/pen-cake print. Put fellower good on paper pistol, 9 falses on cashier's table. 10:00 - Closes all stemo can tops to edinguish fame - under 10 grits of 10 grits on 10 grits of 10 grits of 10 grits on 10 grits of 10 grit | Server - Pancakes 19:00 shift 30 Wash hands and put on gloves (from shelf over ains). 9:00 62 th trieflig from 7:00 'Pancake Server's Serve food — two pancakes, two meats (two bacon, two sausage, OR one each) to each customer. 100 * Put lethow pancakes thacon's sausage on paper pates and place on cashier's table. 107 * Remove unusuad paper plates from top of sneeze guard - stack them back in plastic bag. 108 * With other SERVER, move sneeze guard or an open part plate p | |
| Bacon 1 9:00 Get briefing and KP Task List from 7:00 KP. WASH YOUR HANDS. Cook bacon and seasage with "Bacon 2" KP. See directions and seasage with "Bacon should be crisply but not black. Sausage must be heated to at least 140" F. Check temp with thermometer (on shelves to left of grill). Deliver cooked bacon & sausage to shafing dathes on serving table on paper plate. An needed get more bacon-bacage from Richt Triegersdorffeezer then 19:00 Wrap bacon and sausage in their plastic bags and place in right freezer in strage closet. If right is full use left freezer. CAUTOR: Water from hot water tap is extremely HOT – be carefull | Section 2 Sectio | Pancake Cook-1 9:00 shift 9:00 Get briefing and KP "Task Ltaf" from 7:00 KP Use about 3:10 laided of state for each pencake (attempt to get blueberries in each). Goal is 7-one (attempt to get blueberries). Goal is 7-one (attempt to get | Pancake Cook-2 9:00 shift 9:00 Get briefing and RP "Task List Trom 7:00 KP. Use about 314 dised of batter for ench pancake (aftempt to get blueberries in each). Coal is 5 inch pancake. Cook pancakes and deliver to serving challing dain to pipper plate. Coordinate swap of waying and full batter board with "Pancakes - Batter" (P) 10:00 Get salt/papper shakers from all tables - including outside tables when used. Place shakers in box on 3rd shell for follow supply cart. Throw away any empty shakers. Clear & Gean tables in diving rare with spray bottles and paper towers. Some shaker in child spray care with spray bottles and paper towers. Slow tables & stack chairs on north side of hanger. Item focations: | Pancakes - Batter 9:00 shift 9:00 left briefing and KP "Task List" from 7:00 KP. - WASH YOUR HANDS - Mix pancase batter following instructions from 7:00 KP and on wall over mixing table. Deliver to pancake cooks and retrieve entryly bowl. 10:00 Follow instructions over mixing table "At 10:00 when breakfast service ends;" Be sure to clean mixing table. Help clear & clean tables in dining area. Stow | Eggs Cook 1 9:00 shift 200 Get briefing and RP "Task List" from 7:00 RP 9 Check electric Tryog pan set to 30 degrees. Cook eggs and deliver to serving table on paper plate. Do not touch raw eggs or egg shells. 1000 Turn OFF and UNPLUG electric fying pan. Use plates capabile to remove egg residue from pan - put residue in trash can. 100 to publication from eggs table and put in trash. Sweep under eggs-cook table (town hanging by storage doset door) so that sneeze guard can be placed there. Colect symp bottler from all treadfast tables — including disciste tables if used. On ONT include | Eggs Cook 2 9:00 shift 90 Cest briefing and KP "Task List" from 7:00 KP. Check electric frying pan set to 30 degrees. Cook eggs and deliver to serving table on paper plate. Do not touch raw eggs or egg shells. 100 Turn OFF and UNPLUG electric flying pan. Use plastic spatials for remove egg residue from pan - put residue in trada can. Remove electric cord from both flying pans. Place both flying pans (cords removed) and spatials in int (threlip pre-inse sinc. Place electric on serving late. CAUTION: Water from hot water tap is extremely NOT - be careful! | Eggs - Mix 9:00 shift 9:00 Get briefing and RP Trask List* from 7.00 shift Mix eggs in blender - 12 eggs per batch with one tap water. Flour blended eggs into SS mixing bowls and pass to eggs cooks. Eggs cooks MUST NOT touch new eggs or egg shiels. BO NOT TOUCH COOKED EGGS. 10:00 Verify both electric trying pans are OFF and UNFLOGED. Album nursed eggs to left effigeratior in slorage room. Take blender jar SS bowls to left "water sink tor pre-finding.) Place blender bear on evening table. CAUTION: Water from hot water tap is extremely UNFL - the centre of the stopper on the cook of | pot of resular coffee in SS1 65-cue not. Boverages 9:00 shift 500 Get briefing Js. KPT rask List** 100 Js. White Js. MPT rask List** 100 Js. White Js. MPT rask List** 100 Js. White Js. MPT rask List** 100 Js. White Js. White Js. MPT rask List** 100 Js. White Js. White Js. MPT rask List** 100 Js. White Js. White Js. MPT rask List** 100 Js. White Js. Whit | Server - Eggs/Grits 9:00 shift 9:00 Wash your hands and put on gloves (from sheft over 9: 600 briefing an offs 7 trask List from 7:00 KP. Serve food - one scoop of eggs and grits to each customer (ask if they want grits first). 10:00 • Close all sterno can tops to estinguish fame - under 10:00 specific part of eggs and grits to each customer (ask if they want grits first). 10:00 • Close all sterno can tops to estinguish fame - under 10:00 • Close all st | Server - Pancakes 100 9:00 shift 30 Wash hands and put on gloves (from shelf over aink). 8:00 Get brieffig from 7:00 'Pancake Server'. Serve food — two pancakes, two meats (two bacon, two sausage, OR one each) to each customer. 100 'Put lettowr pancakes/tracon's sausage on paper plates and place on casher's table. 101 'Pennowe unusuage on paper plates and place on casher's table. 102 'Pennowe unusuage on paper plates from top of eneeze guard - stack them back in plasts bag, and to an open with other casher's table. 103 'Put lettowr pancakes/tracon's sausage on paper plates and place on casher's table. 104 'Put lettowr pancakes/tracon's sausage on paper plates and place son pager plates. 105 'Put lettowr pancakes/tracon's sausage on paper plates. 106 'Put lettowr pancakes/tracon's sausage on paper plates. 107 'Put lettowr pancakes/tracon's sausage on paper plates. 108 'Put lettowr pancakes/tracon's sausage on paper plates. 109 'Put lettowr pancakes/tracon's sausage on paper plates. | |
| Bacon 1 Sod Cat briefing and KP-Task List* from 7:00 KP. WASH YOUR MANDS. Great briefing and KP-Task List* from 7:00 KP. WASH YOUR MANDS. directions posted on wall to left of gill. Use bacon presses to keep bacon flat. Bacon ashold be rifely but not black. Sausage must be heated to at least 140° F. Check temp with thermoreter (on shelve to left of gill). Deliver cooked bacon 6, sausage to chafing dishes on serving table on paper plate. An eneeding demon the consuming table on paper plate. An eneeding demon the consumination of the consuminat | Bacon 2 See Get birding and KP-Task List from 7:00 KP. Cook board 197 Bacon 1 KP. Cook board 198 Bacon 1 KP. Cook board 1 See See See See See See See See See S | Pancake Cook-1 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. Use about 3:01 laded of batter for each pencake (attempt to get buseberries in each). Goal is 5 inch pancake. Cook pancakes and deliver to serving chalfing dish on paper plate. Coordinate swap of empty and full batter bowls with "Pancakes - Batter" 679 10:00 Take pancake cooking utensits to left white plastic sink. Move all syrup bottles in dining area to one table in southwest corner (near coffee counter). Clear & clean dining tables with spray bottles and paper towels. Stow battles & stack chairs on north ade of hangar. New Boales & stack chairs on north ade of hangar. New Boales & stack chairs on north ade of hangar. New Boales & stack chairs on north ade of hangar. New Boales & stack chairs on north ade of hangar. New Boales & stack chairs on north ade of hangar. New Boales & pack popt call the properties of the properties of the pack popt of the properties of the properties of the pack pack plant in closet. | Pancake Cook-2 9:00 shift 10:00 Get briefing and KP "Task List" from 7:00 KP. Use about 3:04 laided of battler for each pancake (aftempt to get bulsebreise in each). Coal is a linch pancake. 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Use plastic spatial so remove egg residue from pan - put residue in trash can. Rol sup tabledoff from eggs table and put in trash. Rol sup tabledoff from eggs cook table (pron hanging by storage doset door) so that sneeze guard can be pistored from pan pet storage doset door) so that sneeze guard can be pistored from pan. | Eggs Cook 2 9:00 shift © Get briefing and KP "Task List" from 7:00 KP. Check electric frying pan set to 3:50 degrees. Cook eggs and deliver to serving table on paper plate. Do not touch raw eggs or egg shells. **Displaced pathal to remove egg residue from pan - put residue in trata an. Remove electric cord from both frying pans. Place both frying pans (cords removed) and spathals in tell (while) per electric cords on both frying pans. Place both frying pans (cords removed) and spathals in lett (while) per-inse sint. Place electric cords on serving table. 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| Bacon 1 9:00 Get briefing and KP Trask List* from 7:00 KP. WSH YOUR HANDS. Cook bacon and sausage with "Bacon 2" KP. See directions posted on wait to left of grill. Use bacon posses to keep bacon fast. Bacon should be crisply but not black. Sausage must be heated to at least 140" F. Check temp with thermometer (on shelves to left of grill). Deliver cooked bacon & sausage to chaffing dishes on serving table on paper plate. A needed get more bacon-bausage from RIGHT refrigeration/becar then shacon-bausage from RIGHT refrigeration/becar then place in right freezer in storage closet. If right is full use left freezer. CAUTION: Water from hot water tap is extremely HOT - be careful! Per-ince all post-prant-left-side in left-white sink as temms are delivered to you. Put large food debris in trash (not aink). Place pre-rinsed items in 'Detergent' sink to your right (left-most of three SS sinks). Continure pre-rinsing items on serving table behind you for additional lems - books, juice dispenser. | Description of MacCon 2 WASH YOUR HANDS. Cook back is assuage with Teach Tro 7-00 KP. WASH YOUR HANDS. Cook back is assuage with Teach Tr KP. Follow directions posted on wall to left of grill. Use back presents to keep back of the Labora should be crispy but not labor. Search growing to the left grill. Use back grill and the laboration of la | Pancake Cook-1 9:00 shift 9:00 Get briefing and KP "Task List" from 7:00 KP. Use about 3:01 laded of batter for each pencake (attempt to get buseberries in each). Goal is 5 inch pancake. Cook pancakes and deliver to serving chalfing dish on paper plate. Coordinate swap of empty and full batter bowls with "Pancakes - Batter" 679 10:00 Take pancake cooking utensits to left white plastic sink. Move all syrup bottles in dining area to one table in southwest corner (near coffee counter). 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When SERVER inder eggs table by window. **Take empty chaffing dish food pans to left sink. **Empty March 20 **Chapter Grits on 10 plan into list sink. **They's MCT, be careful. **Dump grits in garbage. Scrape residue from pan into justices apple to the careful. **Dump grits in garbage. Scrape residue from pan into glasbage and place pan into fish. **Remove sterro cans from holders. put in trash. **As drity polypaniturentials are placed on serving. **As drity polypaniturentials are placed on serving. | Server - Pancakes 100 9:00 shift 30 Wash hands and put on gloves (from shelf over ains). 100 Wash hands and put on gloves (from shelf over ains). 100 the child of the child put of the child of the ch | |
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Do NOT HANDLE SERVEE QUARD BY YOURSELF Close in sneaze guard with spray bottle 6 paper towel (on relictor valley card.) **Take energy towel (on relictor valley card.) **Take energy towel (or relictor valley card.) **Take energy for the card put pans into lief sink. **Take energy for the grits of pans in the flat in the card. **Take energy for the grits of pans in the flat in the card. **Take energy for the grits of pans in the flat in the card. **Take energy for the grits of pans in the flat in the card. **Take energy for the grits of pans in the flat in the card. **Take energy for the grits of pans in the flat in the card. **Take energy for the grits of pans in the flat in the card. **Take energy for the grits of pans in the flat in the card. **Take energy for the grits of pans in the flat in the card. **Take energy for the grits of pans in the flat in the card. **Take energy for the grits of pans in the flat in the sink. **When dry large are in relation on evering tables, pass them to pre-froms KP at left "white" sink. **When dry large are removed for nevering tables, pass them to pre-froms KP at left "white" sink. **When dry large are removed for nevering tables, pass them to pre-froms KP at left "white" sink. **When dry large are removed for nevering tables, pass them to pre-froms KP at left "white" sink. **When dry large are removed for nevering tables. **Stock serving tables with other tables at north end of hanger. | Server - Pancakes sate 9:00 shift Wash hands and put on gloves (from shelf over airs). Wash hands and put on gloves (from shelf over airs). Server (Server food — from pancakes (Nor meats (No bacon, two sassasge, OR one each) to each customer. **Put leftover pancakes/bacon/sassasge on paper plates and place on cashier's table. **put of sate of the pancakes/bacon/sassasge on paper plates and place on cashier's table. **put of sate of the pancakes/bacon/sassasge on paper plates and place on cashier's table. **Without of the pancakes/bacon/sassasge on paper plates and place on cashier's table. **Without of the pancakes/bacon/sassasge on paper plates and place on cashier's table. **Without of the pancakes/bacon/sassasge on paper plates (No of the paper) **Without of the makes in place to too of research place of the paper plates (No of the paper) **Pace unused bottler of the paper plates (in plastic bag) on shelf as of rollout supply cart. **Pace unused flatewer to spoons/florial/sin/web bows on shelf so of rollout supply cart. **Pace unused plates flatewer to spoons/florial/sin/web bows on shelf so of rollout supply cart. **Pace unused plates flatewer to spoons/florial/sin/web bows on shelf so of rollout supply cart. **Pace unused plates flatewer to spoons/florial/sin/web bows on shelf so of rollout supply cart. **Pace unused plates flatewer to spoons/florial/sin/web bows on shelf so of rollout supply cart. **Pace unused plates flates flates on every plates of several place of several places on several p | |