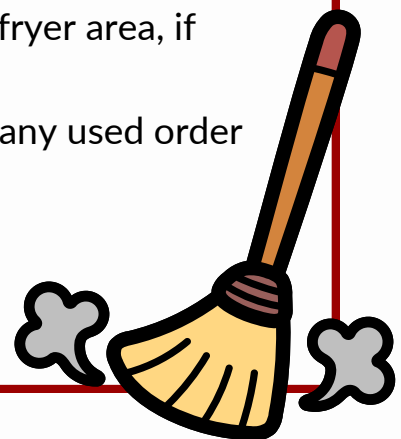


STAND 2

CLOSING INSTRUCTIONS

- 9-10 PM Shut down the grill at manager's discretion. Clean per protocol. Drain oil in grease bucket.
- Close the windows.
- Fryers - turn off at switch on front. Raise elements to drain; Take baskets to Stand 1 to be washed when cool. Use strainer to strain oil of drippings, put in grease bucket.
- Turn off gas inside and outside for grill. When cool, cover with table cloths.
- Pizza ovens, warmers, and all crocks
 - unplug (except nacho cheese warmer)
 - take pizza oven insides to stand one to be washed.
 - wipe out pizza warmer
 - monitor "low water" light on pizza warmer
 - Take out oven bags from crocks. Put leftovers in the refrigerator. Take crock pots to stand 1 to be washed.
- Wipe outside of Nacho Cheese warmer LEAVE PLUGGED IN.
- Pies: place pieces and whole pies not used on bread rack, with stand 1 pieces/pies, place in semi trailer. Wash the pie cutter/equipment. Clean out the main pie cabinet.
- Pop: refill coolers for next day; empty drip pan
- Refill Napkin dispensers, ketchup and mustard
- Cover all equipment with tablecloths
- Wash Stand 2 equipment in Stand 1.
- Empty all inside garbage bags, put in new ones.
- Clean under the tent.
- Remove one layer of cardboard from the grill/fryer area, if needed.
- Day Chair will take money from Cashier. Toss any used order slips. Sharpen pencils.
- Sweep and mop.



STAND 1

CLOSING INSTRUCTIONS

- Close the windows.
- Clean out steam table, put leftovers in the refridgerators. Turn off the steam table
- Fill cups from 1 container of potato salad for next day (scoop one #4 gray disher into plastic cup and put lid on it)
- Refill ketchup & mustard packets, napkin dispensers.
- Refill pop cooler, empty drip pan
- Remove cut pies from Pie case and put in bread racks with Stand 2 pies.
- Wash the crock pots, stock pots, scoops, and steam table.
- Sweep and mop, leave cardboard
- Day Chair will take money from Cashier. Toss any used order slips. Sharpen pencils.

