

begin

30

minutes

before scheduled shift end time

Dish Tank Closing

✓ DISH AREA CHECKLIST

BEFORE YOU BEGIN, CHECK IN WITH THE ON-SITE SUPERVISOR

- 01. Wash sanitizer buckets, bus tubs and dump buckets; leave unstacked to allow proper drying
- 02. Scrape all food debris from the rinse sink and run the large grate through the machine
- 03. Press the power button to turn the machine off and allow to drain
- 04. Remove all food debris from the rinse sink and dish table
- 05. Open all drains on the 3 compartment sinks
- 06. Remove debris from the beverage dump rail and flush with hot soapy water
- 07. Lift the drain screens and traps from inside the machine. Remove debris and clean equipment
- 08. Leave machine doors open to allow to dry
- 09. Spray bleach cleaner on the walls surrounding the dish tank. Scrub then rinse with hot water
- 10. Scrub the inside of all 4 sinks, the entry of the machine and the entire dish table with soapy water, rinse then finish with sanitizer spray
- 11. Wipe the exterior of the dishwasher with sanitizer spray; dry to remove all water spots

begin

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Dish Tank Closing

✓ KITCHEN AREA CHECKLIST

BEFORE YOU BEGIN, CHECK IN WITH THE ON-SITE SUPERVISOR

01. Empty trash cans, rinse the inside, leave the can empty to allow it to dry fully
02. Sweep, mop then squeegee the entire dish tank area- use a new mop head and clean mop water. Put used mop head in striped bag when done. Empty and rinse mop bucket.
03. Ensure all glassware is in the correct storage rack and placed in the corner area. Make sure glass rack colors/ types are not combined on a set of wheels.
04. Put covers over the plate racks in back storage area.
05. Check the level of dish chemicals- report to the Supervisor if any are low
06. Report any mechanical issue to the Supervisor as they arise.