

SHIFT #1**TIME 8:00 AM TO 11AM**

1. Empty grill grease tray before starting grill. Do Not empty it in the sink!
2. Make coffee.
3. Put on aprons and wash hands . **Wear plastic gloves if handling food.**
4. Wash off counters and sweep floor.
5. At approximately 9:30 a.m. start grill and heat hot water (beef bouillon).
6. Chop onion, tomatoes, olives.
7. Check and fill condiment containers (mustard, ketchup, relish, salt, pepper, etc.)

Also during this shift:

mix and heat cheese, sausage, etc.

start cooking hamburgers

SHIFT #2	TIME <u>11AM TO 3PM</u>
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1. Put on aprons and wash hands. **Wear plastic gloves if handling food.**
2. Continue cooking hamburgers. Put in roaster filled with boullion water.
3. Check and fill condiment containers
(mustard, ketchup, relish, salt, pepper, etc.)
4. Keep work area clean at all times.

BEFORE LEAVING THIS SHIFT - DO THE FOLLOWING:

1. Fill ice in trough. Add more pop and water.
2. Wipe countertops and tables. This includes the tables outside.
3. Sweep floor
4. Break down boxes.
5. Empty garbage.
6. Fill all condiments.
7. Fill up freezer with meat and fries.
8. Wash all dishes.
9. If low on any supplies inform manager.

SHIFT #3	TIME 3PM to 6:30PM
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1. Put on aprons and wash hands. **Wear plastic gloves if handling food.**
2. Continue cooking hamburgers. Put in roaster filled with boullion water.
3. Check and fill condiment containers
(mustard, ketchup, relish, salt, pepper, etc.)
4. Keep work area clean at all times.

BEFORE LEAVING THIS SHIFT - DO THE FOLLOWING:

1. Fill ice in trough. Add more pop and water.
2. Check and empty grease trays on grill if necessary.
3. Wipe countertops and tables. This includes the tables outside.
4. Sweep floor
5. Break down boxes.
6. Empty garbage.
7. Fill all condiments.
8. Fill up freezer with meat and fries.
9. Wash all dishes.
10. If low on any supplies inform manager.

SHIFT #4 TIME 6:30PM TO end of 4-H and rodeo