

MOBILE LOAVES & FISHES
 MAKE READY CHECKLIST
FOR STUFFING HOTDOGS

Team # _____	Date _____
Truck # _____	Key # _____
Captain _____	

✓	TASK
	All team members must wash their hands
	Cover all work surfaces, include the metal work tables with butcher paper (paper located under main metal work table at end of table)
	Gloves must be worn at ALL times. (gloves are on the shelf)
	Put the hot dog in the bun.
	Put the bun in the foil bag.
	Close the top of the foil bag securely (fold over twice).
	Line up the foil bags in the large trays (one level deep).
	Stack the filled trays and put them in the walk-in refrigerator (located at the end of the room where the rolling door is). You cannot get locked in the refrigerator; push the door to open from the inside. Turn off the light and be sure the refrigerator door is closed.
	Throw away the butcher paper.
	Wipe the top and sides of the table with spray Clorox and paper towels.
	Wipe the refrigerator, especially the handles with spray Clorox and paper towels.
	Take out the trash in the trash can in the Prep Area.
	Place a fresh trash bag in can in Prep Area
	Close the trash can lid tightly.
	If the floor is sticky, please mop the floor (bucket and mop are in the janitor's closet in the hallway).
	Rinse mop; Ring out all water from mop; Hang mop over sink in janitor's closet and leave bucket in closet; Turn off sink faucets and release pressure in sink faucets.
	When leaving the building, please turn off all lights and close the door .
	More Tasks
	Suggestions or Problems:

Thank you for your service.