

Kitchen Operations Checklist



Kitchen Operations Checklist:

Pre-Opening:

- Check Inventory: Empower your team with well-stocked supplies for culinary creations.
- Set Up Workstations: Set the stage for culinary artistry by organizing efficient workstations.
- Review Menu: Infuse passion into the menu by ensuring everyone knows the day's culinary delights.

During Service:

- Food Preparation: Craft culinary masterpieces by following recipes with precision.
- Quality Control: Elevate dining experiences by ensuring dishes are a feast for both eyes and palates.
- Timely Service: Harmonize kitchen and serving teams to orchestrate flawlessly timed orders.

Sanitation and Hygiene:

- Hand Washing: Set the hygiene standard high with regular hand washing rituals.
- Utensil Sanitization: Elevate food safety by maintaining spotless utensils and tools.
- Surface Cleaning: Craft a kitchen stage that shines with cleanliness and culinary creativity.

Food Safety:

- Cross-Contamination Prevention: Safeguard diners by strictly adhering to cross-contamination prevention protocols.
- Proper Storage: Preserve the integrity of ingredients by storing them at their optimal temperatures.
- Allergen Awareness: Create an inclusive dining experience by safeguarding against allergen cross-contact.

Cooking Equipment:

- Oven and Stove: Harness the power of temperature precision for culinary perfection.
- Grills and Fryers: Let grills and fryers be your culinary companions, kept immaculately clean and efficient.
- Appliance Maintenance: Ensure your kitchen orchestra is in tune by regularly maintaining cooking equipment.

Dishwashing:

- Dish Sanitization: Deliver pristine plates by adopting meticulous dishwashing standards.
- Restocking Clean Dishes: Keep the rhythm of service alive by ensuring a continuous supply of clean dishes.
- Proper Drainage: Create a harmonious kitchen symphony with clear sink and drain systems.

End of Service:

- Clean Workstations: Complete the culinary performance by leaving workstations immaculate and ready for the next act.
- Refrigeration: Preserve culinary treasures by organizing and labeling items in the refrigerator.
- Appliance Shutdown: Gently close the curtain on a successful service by powering down appliances.

Closing Procedures:

- Inventory Management: Set the stage for tomorrow by taking inventory and planning ahead.
- Waste Disposal: Wave goodbye to waste responsibly with proper disposal practices.
- Secure Kitchen: Ensure your kitchen sleeps soundly by locking doors and windows.

Task Review:

- Check Completed Tasks: Applaud your kitchen crew by reviewing completed tasks.
- Address Outstanding Items: Bring the final notes of the checklist into harmony by addressing any outstanding tasks.

Supervisor Verification:

Kitchen Manager/Supervisor:

Signature: _____ Date: _____