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: ________________