# **Day Shift Responsibilities**

1<sup>st</sup> Person to Leave:

- **\_\_\_\_\_Customer Area** Clean Tables and Seats Spot Sweep Floor Clean Windows and Doors
- \_\_\_\_\_Restrooms Clean Toilet and Sink Mirror and Walls Stock Soap and Paper Sweep and Mop
- \_\_\_\_\_Trash Take out all the trash throughout the store
- \_\_\_\_\_Beverage Area Clean Fountain, Counter Top, and Doors Stock Lids, Straws, and Condiments
- \_\_\_\_\_Tea/Lemonade Flavors –Brew Fresh Batch if Need -Wipe Bubbler Surface
- \_\_\_\_\_Bottled Drink Cooler Restock Drink Cooler and pull older product to the front and check dates

\_\_\_\_\_Complete Cash-In and Clock-Out

#### <u>Person</u>

**1**<sup>st</sup>

### 2<sup>nd</sup> Person to Leave:

- \_\_\_\_\_Chip Rack –Rotate from big rack to the Purse Rail Rack then fill the Chip Rack from the Back and check dates Stock Food –Fill the Front Line first, then the Backup Cooler
- \_\_\_\_\_Stock Dry Goods Cups, Napkins, Bags, Cookie Bags, Wrap, Pouches, Plates, Bowls, Toys, and Condiments
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  - \_\_\_\_\_Service Area –Clean the Sandwich Unit, Back Counter, Outside of Toaster and Proofer, Bread Cabinet, Floor \_\_\_\_\_Prep –Make a Prep List (use Build to Chart) –Prep Items that are low 1<sup>st</sup>, then those that take the longest \_\_\_\_\_Complete Cash-In and Clock-Out

#### **2**<sup>nd</sup>

## <u>3<sup>rd</sup> Person to Leave:</u>

- <u>Person</u>
- \_\_\_\_\_Bread –Organize Cabinet –Bag Dead Bread –Calculate Needed Bread for the day –Start Baking –Pan Bread \_\_\_\_\_ \_\_\_\_Cookies –Stock the Case with enough to last through dinner
- \_\_\_\_\_Dishes Wash all dishes after the Sandwich Unit has been re-stocked Run clean water for the afternoon
- \_\_\_\_\_Prep –Prep items that are low 1<sup>st</sup>, then those that take the longest
- \_\_\_\_\_Complete Cash-In and Clock-Out