

Trainer/ Trainee call out task list

(Completion of all tasks is not mandatory. However, scheduled time within the business must be productive!)

- ☐ Sanitize Thaw cabinets and Chicken holding cabinet to ensure cleanliness.
- ☐ Pressure wash cage floors.
- ☐ Conduct Food Safety check (**Utilize cheat sheet on Primary**).
- ☐ Remove debris from the bottom of trash bins and dust pans.
- ☐ Wipe down the interior & exterior surfaces of all low boy refrigeration units in the kitchen.
- ☐ Power wash the floors beneath the centerline, catering shelving, thaw cabinets, dish washer, prep sinks, and ice machine.
- ☐ Wrap Cookies and Brownies.
- ☐ Build to three trays of Bacon to accommodate peak demand periods.
- ☐ Clean lockers, both interior and exterior surfaces.
- ☐ Clean the office, including floors, desk, and chairs; relocate miscellaneous items to storage.
- ☐ Clean the dumpster pad concrete using soapy water and a scrub brush.
- ☐ Conduct a thorough property walk-through to remove trash, including areas behind the dumpster pad, along Voyager, and all plant islands.
- ☐ Sweep up any accumulated dirt or debris along parking lot curbs and the drive-thru area.
- ☐ Pressure wash the kitchen baseboards and walls (**Exercise caution around drop cords, electronics, and wall outlets**).
- ☐ Clean the walk-in cooler, including shelving, floors, and walls.
- ☐ Sweep the walk-in freezer.