Chapter 1: Station 1

This chapter covers station 1. Every station is cleaned at the end of each shift, and the shift lead signs the log before leaving the kitchen.

Chapter 2: Station 2

This chapter covers station 2. Every station is cleaned at the end of each shift, and the shift lead signs the log before leaving the kitchen.

Chapter 3: Station 3

This chapter covers station 3. Every station is cleaned at the end of each shift, and the shift lead signs the log before leaving the kitchen.

Before you start

- Wash your hands
- Put on gloves
- Check the thermometer

Chapter 4: Station 4

This chapter covers station 4. Every station is cleaned at the end of each shift, and the shift lead signs the log before leaving the kitchen.

Chapter 5: Station 5

This chapter covers station 5. Every station is cleaned at the end of each shift, and the shift lead signs the log before leaving the kitchen.

Cleaning schedule

Equipment	Frequency	Owner
Fryer	Daily	Shift lead
Grill	Every shift	Cook
Ice machine	Weekly	Manager

Log every cleaning in the station binder.

Chapter 6: Station 6

This chapter covers station 6. Every station is cleaned at the end of each shift, and the shift lead signs the log before leaving the kitchen.

Chapter 7: Station 7

Fryer oil is changed every 48 hours, or sooner when it smokes or darkens. Let the oil cool below 50 degrees before draining it.

Chapter 8: Station 8

This chapter covers station 8. Every station is cleaned at the end of each shift, and the shift lead signs the log before leaving the kitchen.

Chapter 9: Station 9

This chapter covers station 9. Every station is cleaned at the end of each shift, and the shift lead signs the log before leaving the kitchen.

Chapter 10: Station 10

This chapter covers station 10. Every station is cleaned at the end of each shift, and the shift lead signs the log before leaving the kitchen.

Chapter 11: Station 11

This chapter covers station 11. Every station is cleaned at the end of each shift, and the shift lead signs the log before leaving the kitchen.

Chapter 12: Station 12

This chapter covers station 12. Every station is cleaned at the end of each shift, and the shift lead signs the log before leaving the kitchen.