Closing and cleaning procedures

Closing the drive-thru

Stop taking drive-thru orders 10 minutes before close. The last car is served even if it is after close. Turn the menu board lights off only once the last car has left.

Cleaning the fryers

Fryers are filtered at close by two trained team members, never alone. Wait until the oil is below 300 degrees, wear the long gloves and the face shield, and filter each vat for 5 minutes. Log the filter in the fryer book.

Cleaning the ice machine

The ice machine is emptied and sanitized every Sunday at close. Unplug it, scoop out all ice, wipe the bin with sanitizer, and let it air dry for 10 minutes before turning it back on.

Locking up

Two people leave together. Check the back door is locked, the alarm is set, and the safe is closed. The closing shift leader texts the owner once the building is locked.