Grill Cook

* Get trash cans ready for service.
* Get sanitization buckets ready for service
* Prepare one bag of potatoes.
* Cook 5 orders of sausage links.
* Prep breakfast only items (onions, peppers, bacon, chorizo and sausage)
* Pull breads from rack. At least two of each to start.
* Pull breads from freezer (2 packs hamburger buns, 1 pack hot dog buns, 2 packs of wheat)
* Work orders in a timely manner. Cleaning as you go.
* Keep grab ‘n go stocked with a few burritos until 9:30am.
* Pull proteins from freezer to thaw (40 orders of chicken, 2 cases of hamburger patties)
* Cook proteins for service (12 orders of chicken, 12 orders of hamburger patties, 6 hot dogs and 6 polish)
* Prepare chicken and beef broth for steam table.
* Check menu for more proteins necessary for service.
* Pull breakfast items before lunch service. (Oatmeal, gravy, sausage, chorizo, pancake mix etc.)
* Check condiment/deli/garnish station before lunch service ensuring it is clean, stocked and organized.
* Check that all necessary items are ready for lunch special.
* Have 10 orders of each grill side prepped.
* Work lunch orders in a timely manner. Cleaning as you go.
* Ensure hand washing station is clean and organized.
* End of Shift:
  + Brick flat top
  + Wrap, date all food.
  + Fill oil bottles for next day service.
  + Take all leftover lunch special items to Manager for inspection.
  + Take all leftover wrapped and dated sides to the back for storage.
  + Clean windows
  + Wipe down all surfaces.
  + Ensure all bread packages are sealed for storage.
  + Clean areas that are prone to grease, ensuring that build up does not happen.
* End of Week:
  + Turn off grill at 1:30.
  + Pull grill racks to soak over the weekend.
  + Chang all foil on the grill.