



## **Closing Duties, Closer #1**

**Name:**

### **Tasks that can be started before closing:**

#### **Organize BOH (back of house)**

- Ensure that everything is in its correct place (toppings, inventory, dishes, etc.)

#### **Wipe Down BOH (back of house)**

- Wipe down EVERY surface with a wet sani rag
- Wipe down walls if there are ingredients on them
- Wipe down the sink very thoroughly, so there is no food residue stuck anywhere

#### **Put day's dishes away**

- ALL dishes from opening shifts and throughout the day are washed and put away

(The only dishes that should be sitting on the drying shelves in the morning are dishes that are washed at close)

### **Tasks started after closing:**

#### **Wash dishes**

- RINSE DISHES THOROUGHLY BEFORE PLACING IN FIRST SINK with dish soap and water (rinsing out things like strawberries, chia seeds, butters, etc)
- Let dishes soak in first sink as you begin to wash



- Pull one dish at a time from the soak and scrub with red brushes, then wash with warm water in the middle sink, then put into the third sink with the sanitizer in it

### **Put dishes on Rack**

- After finishing washing (when all dishes are in the sanitizer sink), start putting all of the dishes on the drying rack.
- DRAIN ALL OF THE SINKS
- Cutting boards stack behind the sink to dry
- Put all spoons and containers face down so water does not pool and dry in them overnight, let the water drain from them

### **Rinse sinks**

- Our sinks DO NOT have a garbage disposal, therefore after draining the sinks when finished washing dishes, use your hands/paper towel to dig up any food at the bottom
- The sinks should be clean when the opener comes in the morning
- After rinsing, wipe down the sinks thoroughly

Help fellow deck hands with any additional tasks!