

# Opening SATURDAY Tasks

Portions are  
tong full (use  
full amount  
able to grab  
with tongs) for  
hashbrowns  
and eggs. Bacon  
is a large pinch

BUILD TACO:  
TAKE MELTED  
CHEESE  
TORTILLA.  
OPEN IT UP,  
ADD  
HASHBROWNS  
FIRST THEN  
EGGS. TOP  
WITH BACON.  
PLACE IN  
MIDDLE OF FOIL  
AND WRAP UP  
CAREFULLY.

## DO FIRST

- TURN ON OVEN, STOVETOP, CROCKPOT (IF USING), POPCORN, & DRAWER WARMERS
- START COFFEE AND HOT WATER
- TURN ON HOOD FAN AND LIGHT SWITCH TO LEFT OF OVEN

## BREAKFAST TACOS

- BACON SHOULD BE DONE NIGHT BEFORE AND EGGS CRACKED (if not start bacon right away and hashbrowns with first possible oil from bacon)
- START HASBROWNS WITH BACON OIL
- CRACK 60-90 EGGS (2-3 trays)
- ONCE BACON IS CRISY, CHOP UP FINELY
- COOK EGGS
- WARM CORN TORTILLA, FLIP, ADD

CHEESE AND FOLD TO MELT



## STOCKING

- MIX SLUSHIE MIX, START SLUSHIE MACHINE AND MAKE BACK-UP MIX
- STOCK DRINKS FROM BACK FRIDGE TO FRONT FRIDGE, STOCK DRINKS OUTSIDE FRIDGE TO BACK FRIDGE
- FILL SODA ICE BIN TO TOP

## STOCKING CONT.

- PLACE CANDY IN WINDOW-ORGANIZE SO EASY TO SEE/HANDOUT-NOT TOO MUCH ON OUTSIDE COUNTER-NOT UNTIL DONUTS ARE GONE OR 10AM
- CHIP DISPLAY
- MAKE SALSA/SOUR CREAM/CREAM CHEESE CUPS

## OPENING

- WIPE DOWN COUNTER OUTSIDE
- BRING OUT CREAMER/SUGARS/NAPKINS/CONDIMENTS WITH ICE
- OPEN/UNLOCK WINDOWS
- MAKE SURE TRASH CANS ARE IN FRONT OF BOTH WINDOWS AND NEW LINERS

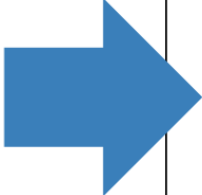
## 9:30

- START CHEESE
- COOK HOTDOGS-WRAP
- COOK CHURROS-PLACE IN WARMER W/OUT SUGAR
- COOK PRETZELS
- MAKE SURE EVERYTHING READY IN DELI FRIDGE FOR BURGER/HOT FOOD

- PUT DONUTS IN WINDOW WITH TONGS AND PARCHMENT PAPER

OPEN BATHROOMS CHECK FOR TIOLET PAPER, PAPER TOWELS, SOAP AND TRASH EMPTY

DO NOT OPEN  
WINDOWS UNTIL  
COMPLETED  
ABOVE TASKS





ALWAYS WASH HANDS AND WEAR GLOVES

- **BURGER:** GRAB PATTY PLACE ON GRILL COOK FOR 2 TO 3 MIN ADD LAWRY'S FLIP ADD IF NEEDED COOK ANOTHER 2 TO 3 MIN ( COOK LONGER IS NOT FULLY THAWED ). TOPPINGS IN DELI FRIDGE BY GRILL ON TOP HALF. TOPPINGS ARE PICKELS LETTUCE TOMATOES ONION KETCHUP AND MUSTARD ARE TO BE LEFT OUTSIDE FOR CUSTOMERS TO USE.
- **HOTDOGS:** OPEN PACK OF HOTDOGS AND PLACE ON GRILL ROTATE WHILE COOKING FOR 8 TO 10 MIN OR VISIBLY TOASTED AND BROWN. WHILE COOKING TAKE A PIECE OF FOIL ONE TOP OF THE FOIL PLACE BUN. ONCE DOGS ARE COOKED PLACE ONE IN EACH BUN. WRAP THEM UP AND PLACE IN TOP WARMING DRAWER (UNDER OVEN)

- NACHOS: TAKE CONTAINER (ONE SMALL LAYER OF CHIPS) AND COVER WITH 2-3 SCOOPS CHEESE. ADD 2ND LAYER OF CHIPS AND CHEESE. IF THEY WANT SALSA JALAPENOS OR SOUR CREAM THEY'RE SHOULD BE SOME PREPED IN DELI FRIDGE IN TO GO CONTAINERS
- GRILLED CHEESE: GRAB A HAMBURGER BUN AND PLACE ON GRILL TO WARM. GRAB 2 SLICES OF CHEESE AND ADD TO BUN. GRAB METAL COVER AND PLACE OVER GRILLED CHEESE TO HELP COOK CHEESE QUICKER. SLICE IN HALF AND WRAP IN FOIL OR PLACE ON PLATE/BOWL
- QUESADILLA: TAKE 2 LARGE FLOUR TORTILLAS AND WARM ON GRILL. ADD GENEROUS AMOUNT OF CHEESE AND ADD 2ND TORTILLA ON TOP OF FIRST. PUSH DOWN WITH SPATULA. AFTER ABOUT 2-3 MINUTES, FLIP. AFTER ANOTHER 2-3 MINUTES TAKE OFF GRILL AND PLACE ON DELI FRIDGE CUTTING BOARD. CUT IN HALF AND HALF AGAIN. AND ONCE MORE. SO THERE ARE 8 PIECES. ALSO CAN COME WITH SALSA, JALAPEÑOS, OR SOUR CREAM.

- CHICKEN: COOK CHICKEN ON GRILL. MAKE SURE TO USE SAME UTENSIL. DO NOT CROSS CONTAMINATE AND USE WITH OTHER FOOD! COOKING TIME DEPENDS ON IF THAWED OR FROZEN. IF THAWED COOK ABOUT 5 MIN EACH SIDE ADD SALT AND CHICKEN SEASONING TO BOTH SIDES UNTIL 165°. IF FROZEN COOK THOROUGHLY UNTIL 165°. USE THE COVER AND A TOUCH OF WATER TO HELP SPEED UP.

(PORTION IS SIZE OF PALM/BURGER)

-SALAD: ADD SALAD MIX TO CONTAINER. ADD ONIONS AND TOMATOES IF ORDERED AND CHEESE AND CROUTONS. ADD CHICKEN AND SIDE OF RANCH.

-SANDWICH: USE CHICKEN BREAST AND BUILD AS SAME AS BURGER, CHEESE, LETTUCE, PICKLE, TOMATO, ONION AS ORDERED.

-QUESADILLA: ADD CHICKEN TO QUESADILLA WHILE ADDING CHEESE.