

KITCHEN USER: PHONE# AND/OR EMAIL: PRODUCTS PREPARED:			DATE:
			TIME IN:
			TIME OUT:
PLEASE CHECK THE FOLLOWING:	WHEN YOU ARRIVE:	WHEN YOU LEAVE:	COMMENTS, SUGGESTIONS?
GAS RANGE -- OVEN OFF?			
GAS RANGE -- BURNERS OFF?			
CONVECTION OVEN -- OFF?			
HOOD FANS AND LIGHTS -- OFF?			
STEAM KETTLE -- UNPLUGGED?			
60 QT MIXER -- UNPLUGGED?			
ROBO COUPE -- DISASSEMBLED AND PUT AWAY?			
SMALL KITCHEN WARES			
<i>*all utensils, small bowls, cutting boards,</i>			
<i>measuring cups and spoons belong on the</i>			
<i>stainless counter to the right of the stove.</i>			
CUISINART PANS AND SKILLETS:			
<i>*all pots with lids are stored on the shelf under</i>			
<i>one of the two stainless prep tables</i>			
8 QT STOCK POT			
3 QT SAUCE PAN WITH STEAMER			
2.5 QT SAUCE PAN			
1.5 QT SAUCE PAN			
<i>*all skillets and lids are stored on the wire rack</i>			
<i>to the right of the gas stove.</i>			
8" SKILLET			
10" SKILLET			

12" SKILLET		
BAKING SHEETS AND OTHER EQUIPMENT:		
<i>*all baking sheets and misc items are stored on</i>		
<i>the 'milk rack' on wheels.</i>		
(2) FULL SHEET PANS		
(2) 1/2 SHEET PANS		
KNIVES:		
<i>*both knives and 1 pair of scissors</i>		
<i>are located above the produce prep sink.</i>		
6" CHEFS KNIFE		
10" CHEFS KNIFE		
GREEN HANDLED SCISSORS		
CLEANLINESS:		
DISHES ALL DONE, PUT AWAY OR DRYING		
2-DEEP SINK CLEAN AND SANITIZED?		
3-DEEP SINK CLEAN AND SANITIZED?		
BLEACH BOTTLE SECURE AND IN HANGING BUCKET?		
RAGS IN RAG BAG/RAG TOTE?		
ALL FOOD SURFACES CLEAN AND SANITIZED?		
FLOOR SWEPT?		
DID YOU TAKE GARBAGE OUT, IF FULL?		
DID YOU RECYCLE YOUR STUFF?		
IS THE OUTSIDE DOOR LOCKED AND LATCHED?		