



### TIMER TASKS

Instructions: Use the guidelines below to complete store tasks on time.

	9:00 AM	10:00 AM	10:30 AM	Noon	2:00 PM	3:30 PM
<b>AM TASK LIST</b>	9AM Temp Log P/O: Grill 1 P/O: Hood Vents P/O: Hot Dog Hutch <b>H.T. Disinfecting</b> P/O: Chicken Warmer	10 AM Temp Log Walk Parking Lot P/O: Chili Crock P/O: Fryers P/O: Fry Warmer P/O: Bun Toaster P/O: Monitors P/O: Hotline Lights P/O: Hot Plate	<b>Unlock Front Doors</b> Check Restrooms T/O: Drive 1+2 P/O: Dining Lights <b>Send AM Report</b>	Stir Chili Check Restrooms	2PM Temp Log Discard Old Hot Dogs <b>H.T. Disinfecting</b> Change Sanitizers Discard Old Chicken	Stir Chili Check Restrooms <b>AM Waste Log</b>

	4:00PM	4:30PM	6:00 PM	8:00 PM	9:00 PM	9:30 PM
<b>PM TASK LIST</b>	<b>Send PM Report</b> Check Prep for PM	4:30 Temp Log Check Restrooms Change Sanitizers	Stir Chili Discard Old Hot Dogs Check Restrooms Discard Old Chicken	8PM Temp Log Cook Hot Dogs to Order <b>H.T. Disinfecting</b> Change Sanitizers Cook Chicken to Order	<b>PM Waste Log</b> Stir Chili P/D: 1/2 Fryer	Check Restrooms <b>Check Pre-Close Lists</b>

Key
Manager Task
Electricity Task
P/O = Power ON
T/O = Turn ON
H.T. = High Traffic