

Post-Holiday Opening Checklist

- ☞ Complete TAS close per instructions from the Help Desk.
- ☞ Turn on the timer to cycle to correct ON times for:
 - Heat cabinets
 - Rethermalizer – If Limesheild was put in prior to close, drain, rinse out, and refill.
- ☞ Check all food product for spoilage.
- ☞ Discard any products that were carried over and do not have remaining hold times.
- ☞ Prepare Taco and Tostada Shells upon arrival so they may heat up prior to opening the restaurant.
- ☞ Prepare fresh:
 - Fry product – do not use any carryover chips, twists, etc.
 - Salsa, sauce bottles, and remaining cold prep.
 - All hot prep.
- ☞ Dispense ice from ice machines to collapse any bridges created from melting.
- ☞ Complete Food Safety Audit to ensure all equipment is working properly
 - Walk-in and Freezer
 - Reach-ins
 - Cold Wells
 - Hot Tables
 - Rethermalizer
 - Fryer
 - Heat Cabinets
 - Bunn Machines
- ☞ Check headset batteries to ensure they are working and charged.
- ☞ Lighting and signage
 - Turn breakers for signage ON.
 - Ensure drive-thru menu boards and Canopies are ON.
 - Adjust light timers to reflect correct hours of operations.