

# Morning Setup Checklist

How to have a good setup.

- All grill bars on?
- Grill drawers have enough water?
- Toaster temperatures 4 o'clock knob?
- Fryers on and open?
- Ventilation on cool?
- Clam grill top 185 and 230, bottom 175 and 150?
- Plate warmer on 60%?
- Chip scuttle bottom is on 5?
- Clam grill drawer has water?
- Clam grill under Teflon is oiled?
- Water heater element pushed down?
- Water heater has water?
- Hot section chill well setup?
- Saladette chill well setup?
- 5-6 bins in kitchen?
- Hot section has utensil container setup?
- Microwave section has utensil container setup?
- Salatedde section has utensil container setup?
- Pizza section has utensil container setup?
- Fish fryer section has utensil container setup?
- Big white tray under grill?
- Big white tray under clam grill?
- Big white tray at egg section?
- Kitchen floor clean and uniform color?
- Potwash floor clean and uniform color?
- Potwash soap containers setup?
- Dishwashers clean?
- Canopy ceiling is shiny?
- Canopy bottom is shiny?
- Canopy floor clean?

- Oil jib full?
- Oil spray full?
- Bacon and black pudding in breakfast fridge?
- Half tomatoes in burger fridge?
- Sausages and eggs in clam grill fridge?
- Bean container in saladette fridge?
- Poached eggs and hollandaise in saladette fridge?
- Muffins in hot section?
- Bread in hot section?
- Tall fryer freezer fully refilled?
- There is at least 6 bean tins in?
- Blue roll refill available?
- Bins are emptied out after defrost and meat prep?
- Old oil in cage?
- Grill bars clean?
- Dough press clean?
- Rational cycle completed and small tray clipped in?

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