

CHRONIC TACOS

BOH OPENING CHECKLIST

Date:

Status:

Task:

Completed By:

	TURN ON:	
	Turn off alarm and lock door behind you.	
	Turn on all cooking equipment including fryer and flat grill. Fryer Setting: 350, Grill Setting :450-500	
	Fill and heat FOH steamtable. Adjust temperature settings for 160 degrees	
	Place filters back into hood and turn on.	
	Check entire kitchen for cleanliness and organization from closing	
	Fill out Prep Sheet and prioritize cooking items	
	Check all dates on prepared food for shelf life and discard expired product	
	Check all food items to ensure quality FACT. F lavor, A pppearance, C olor, T exture	
	Reheat black, refried & pinto beans on burner to 165* stirring often	
	Start White Rice production	
	Reheat Spanish rice	
	Rice left over from previous shift should be reheated in double boiler to 165*	
	Any rice left over less than 25% of pan should be discarded.	

	HOT LINE:	
	Grill all proteins for shift. Cook only what you will use in the next two hours.	
	Grill Carne Asada, Chicken & Pastor.	
	Reheat Carnitas follow the correct procedure outlined in the recipe book.	
	Set up all smallwares for hot line (serving spoons, spoodles, tongs).	
	Place all cooked items int the correct slot on the steamtable.	
	Restock taco and burrito foil sheets on line.	
	Set up preparation trays on line.	
	Be sure all food items on the menu are prepares and ready to go by opening.	
	Fill out Food Temperature Log.	
	Turn down steamtable to the correct holding settings.	

	FOOD PREPERATION:	
	Review Prep Sheet and prioritize prep items	
	Start preping all food items for shift	
	Clean as you go. Wash utensils when finished. Clean fyer, grill.	
	Label all prep items correctly with date, time & Initials of preparer	

	RESTOCK HOT LINE	
	Throughout the shift, check hot food items stock levels.	
	Cook fresh product as needed & deliver to hot line.	
	Prep cold food items as needed and deliver to front line.	
	Cook fish, shrimp and breakfast items as notified by the front line staff.	

NOTES: