



HASHING

Keep your kitchen spiffy!
(It's not rocket science.)



1) Prehash!

- maintain and put out salad bar (lettuce, toppings, dressings, utensils)
- make sure the food warmer units are clean and functioning and salad bar is cold and/or stocked with ice
- sanitize dishes and cups
- put out clean dishes
- put out the prepared entrees
- ask the chef if he/she needs any help with prep, once hasher assigned tasks have been completed (this may include assisting in food preparation, soups, etc)
- make and label late plates (ask chef or KM for translation help for special requests)
- wash dishes, pots, pans

2) Posthash!

Outside Posthash!

- bring in food after 45 minutes after each meal
- clean servery
- put away salad stuff
- wipe down all tables
- put up chairs (dinner only)
- sweep and mop floor (especially under warmer and salad table) (dinner only)
- clean juice nozzles, soda machines, water/milk/coffee dispensers

Inside Posthash!

- store any leftovers in containers w/lids or use plastic wrap
- save leftovers of 3 servings or more
- wash all dishes, pots, pans, and utensils
- thoroughly clean grill (use grill brick and soap/cleaner)
- put away random ingredients (i.e. salt, herbs, brown sugar etc.)
- wipe down countertops and mixer
- sweep and mop kitchen floor (use bleach or biotic cleaner)
- clean the floor mats weekly
- put away pots, pans, dishes, and utensils
- properly dispose of garbage, recycling, and compost materials (including boxes

3) Weekly Clean!

-weekly cleanup of stoves, fridges, leftovers,
for more detail see KM or chef

-assist with stocking purchased kitchen items

-clean mats, garbage cans

-keep salad bar items fresh (first in, first out)

-assist with open kitchen

maintenance/cleanliness/stocking



Remember: When in doubt, ask a chef!

Now, go off into the world, and start
your amazing hashing career!

