Restaurant Operating Procedures : Checklist

For kitchen staff, restaurant managers and trainers. Adapt every item to your site, equipment and written procedures.

Checklist

- ■ Hazard covered: poor shift communication
- ■ Hazard covered: cross-contamination
- ■ Hazard covered: burns and cuts
- ■ Decision practiced: prevent cross-contamination
- ■ Decision practiced: manage tickets during a rush
- ■ Decision practiced: organize the station
- ■ Decision practiced: communicate in the kitchen
- ■ Hands-on part done: line training with a chef
- ■ Hands-on part done: local food code requirements
- ■ Hands-on part done: real equipment practice
- ■ Review question: was contamination prevented?
- ■ Review question: was the station organized?
- ■ Review question: were allergens handled?

Stays hands-on and in person

- • line training with a chef
- • local food code requirements
- • real equipment practice

This checklist supports, and does not replace, required training, supervision or evaluation. It does not certify anyone.