CLOSING CHECKLIST FEBRUARY 2024

Good Night!

Task	Done?
- Cool down oven as per procedures then follow cleaning process	
- Follow defrost checklist	
- Prepare salad items for tubs (red onions)	
- Ensure all food in fridges is correctly labelled and packed (Prepsafe)	
- Check & record temperatures for HACCP and record in Due Diligence Book (p6-8)	
- Complete cleaning checklist as per DD book	
- Turn off Hot Display and wipe down with wet cloth	
- Record any wastage from hot display in DD book	
- Food past it's use by date has been discarded	

