RESTAURANT MID-SHIFT CHECKLIST

(Check each day)

Mid-Shift Tasks (midway through the shift) for .....

TASK	STATUS
Restock supplies and paper products as needed	
Check and replenish condiments and toppings	
Wipe down kitchen counters and sinks	
Empty trash cans and replace liners	
Clean and sanitize floors	
Check and maintain food temperatures	
Restock utensils and plates	
Check and replenish napkins and straws	
Clean and sanitize bathrooms	
Conduct a quick walk-through to ensure everything is clean and organized	
Additional Task:	

Instructions:

- Complete all mid-shift tasks midway through the shift to ensure a smooth and efficient operation.
- Ensure all staff members are aware of their tasks and responsibilities.
- Monitor and adjust the checklist as needed to ensure a clean and organized restaurant.
- Keep the restaurant clean and sanitized throughout the shift.
- Conduct a quick walk-through to ensure everything is clean and organized before continuing with the shift.

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