

Turn on basic utilities for e.g. lights, ventilators etc.



Pre-heat kitchen equipment



Make sure the kitchen is clean before and after the shift



When you are closing the kitchen, make sure there is no perishable food left behind



Locking of cabinets and store the keys properly



Take photos of compliant and non-compliant items



Assign corrective measures when a non-compliant activity is found



Make daily and monthly reports and keep them safe



Add notes or comments for any dish if necessary

