

Open Procedure

- Wipe down custard dipping cabinet and turn on
- Place buckets and slides in to chill
- Fill wash/rinse and sanitizer sinks
- Turn on Waffle Cone and Belgian Waffle machine
- Assemble Custard machine, sanitize and run vanilla and Choc custard
- Assemble cream machine, sanitize and place cream mixture in hopper – taste
- Remove lids from condiment bar and place ladles in
- Place cash in till and ensure the amount is \$150.00
- Turn on computer and start power point “Mr Cs TV”
- Set up kids seats
- Open sign and unlock doors

Day Shift Duties

A large part of the responsibilities of the day crew is to prepare for the night crew & our busiest time. Between customers, please ensure this list is completed.

- Put away all washed up utensils, containers and other items from night crew
- Make (or remove from cooler) batter for waffle cones and Belgian waffles
- Make 15 waffle cones, 5 each of Choc Dip, Choc Nut and Choc Sprinkle cones
- Make 20 waffle wedges
- Check level of cream machine – re fill if necessary
- Refill condiment rail if necessary
- Ensure back up pans of berries are filled under the condiment rail
- Fill slush machine
- Make shake mix – Half milk / half custard re-run
- Refill / top up napkin dispensers
- Top up regular cone dispenser on custard machine
- Ensure mix is topped up in the hoppers of the Custard and Yogurt machines
- Ensure glass surfaces, countertops and machine fascia’s are wiped and clean