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**Fryer Station Closing Procedures**

* **Clean and filter fryer**
  + **Add oil if necessary**
  + **Change Oil when test kit results are within range**
  + **Initial & date Oil Change Log**
  + **Wipe down fryer (Inside and Out)**
* **Clean Fryolator**
* **Turn off water and roll up hose. (In Winter, bring hose inside)**
* **Clean Tables and Shelves**

**Change out cardboard under table**

* **Rotate and stock pans of Pickles, Jalapenos and onions in clean containers and put in refrigerator**
* **Top off fry batter container with fresh/recycled fry batter & put top on batter container**
* **Clean microwave (IN and OUT)**
* **Clean wall behind and next to fryer**
* **Refill Fried items in chest freezer (Defrost Freezer on Saturday)**
* **Restock fry boats**
* **Sweep kitchen, Walk-in Refrigerator and Freezer, move Chest Freezer , Kitchen cart and Sandwich board and sweep**
* **Place an empty box next to fryer for waste**
* **Perform any other duties as directed by manager on duty**