

## Meat Tasks

**Ideas to help you keep yourself busy.** Customers always come first and once we've successfully served the customer, we get back to work. Adding value wherever we can. If you have questions about any of the tasks below, a manager can help you get started.

Task	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
<b>Date</b>							
Clean trays under cooler shelves							
Take doors off service case one at a time and clean the inside of the door and the track the door sits in							
Take everything off the pet treats display and dust it. Move the display and clean underneath/behind							
Take everything off the shelves under the cut room tables and sanitize the shelves.							
Sanitize the lower half of the wall all around cut room							
Wheel the supply shelves out of the way and clean the floor and wall							
Wash off the filter under the hand sink, both the grate and the filter inside							
Move the slicer and clean underneath							
Take the ground beef trays out of the service case and pick up the crumbs underneath							
Empty the Fresh Meat <u>Doors</u> one door at a time and sanitize the shelf. Empty bottom shelf and vacuum and sanitize.							
Empty the seafood case 30 minutes earlier than usual and deep clean – remove silver ice trays (wash in sink) and sanitize the entire inside of the case/glass							
Sanitize walls in the meat walk-in cooler							
Double check the deli case is organized, front is full, price tags are in place, all dates are good on open bags, etc.							
Stock Supplies on shelves in cut room with extras from the backroom shelf							
Double check the ID tags on the back of the service case to make sure there's a tag for everything on display in the case							
Sanitize the hand sink, faucet, handles, etc.							
Sanitize the seafood cart while it's empty							
Move rugs from in front of Service Case and mop all along the front of case and meat doors.							