

Date: ____/____/____

Day: ☐M ☐T ☐W ☐Th ☐F ☐Sa
☐Su

Prep Cook: _____

Proteins

Item	Par	On Hand	Prep Qty	Done ☐	Time	Initials
				☐		
				☐		
				☐		
				☐		
				☐		

Vegetables / Produce

Item	Par	On Hand	Prep Qty	Done ☐	Time	Initials
				☐		
				☐		
				☐		
				☐		
				☐		
				☐		
				☐		

Sauces / Dressings / Batters

Item	Par	On Hand	Prep Qty	Done ☐	Time	Initials
				☐		
				☐		
				☐		
				☐		
				☐		

PAR: Target amount needed for service | ON HAND: Current quantity before prep | PREP QTY: Par minus On Hand = amount to prepare

Date: ____/____/____

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Starches / Grains / Sides

Item	Par	On Hand	Prep Qty	Done ☐	Time	Initials
				☐		
				☐		
				☐		
				☐		

Desserts / Bakery

Item	Par	On Hand	Prep Qty	Done ☐	Time	Initials
				☐		
				☐		
				☐		

Special Prep / Specials / Events

Item	Par	On Hand	Prep Qty	Done ☐	Time	Initials
				☐		
				☐		
				☐		

Walk-In / Cooler Check

Task	Temp (°F)	Done ☐	Initials
Walk-in cooler temp (below 40°F)		☐	
Walk-in freezer temp (below 0°F)		☐	
Reach-in cooler temp		☐	
FIFO rotation completed	N/A	☐	
All items dated and labeled	N/A	☐	

Notes / 86'd Items / Orders Needed