Opening & closing *every day.*

Mise

kitchen / section _____ week of _____ checked by _____

task	mon	tue	wed	thu	fri	sat	sun
Opening							
Fridge and freezer temperatures checked and written down	☐	☐	☐	☐	☐	☐	☐
Today's deliveries and orders checked	☐	☐	☐	☐	☐	☐	☐
Prep list for service written	☐	☐	☐	☐	☐	☐	☐
Critical stock checked (enough for service)	☐	☐	☐	☐	☐	☐	☐
Surfaces and boards cleaned and sanitised	☐	☐	☐	☐	☐	☐	☐
Equipment on and working (ovens, fryers, dish machine)	☐	☐	☐	☐	☐	☐	☐
Hand-wash stations: soap, towels, hot water	☐	☐	☐	☐	☐	☐	☐
Closing							
Leftovers covered, labelled and dated	☐	☐	☐	☐	☐	☐	☐
Fridge and freezer temperatures checked and written down	☐	☐	☐	☐	☐	☐	☐
Waste written down	☐	☐	☐	☐	☐	☐	☐
Order list for tomorrow written	☐	☐	☐	☐	☐	☐	☐
Surfaces, floors and equipment cleaned	☐	☐	☐	☐	☐	☐	☐
Gas, ovens and fryers off	☐	☐	☐	☐	☐	☐	☐
Bins out, doors locked	☐	☐	☐	☐	☐	☐	☐

Tick each task when it is done. Anything not done goes on the handover note for the next shift.

opening chef _____ date _____ closing chef _____

Orders and stock counts in one place: miseapp.app/demo