PRE-RUSH PREP

Last Modified on: (1/11/19)

Standalone Procedure

**Goal**: Improve efficiency by stocking specific areas of the store well enough that you don’t need to restock them during a rush.

**1st - Makeline**

* **Step 1:** Use the most efficient makeline rail setup
* **Step 2:** Restock every item to “full” on the makeline rail
* **Step 3**: Restock backup rail items underneath the makeline
* **Step 4**: Stock bags of mozzarella and sausage underneath the makeline
* **Step 5**: Pull enough dough from the walk-in to last through the rush

**2nd – Cut Table**

* **Step 1**: Return screens to screen racks and clean/sanitize table surface
* **Step 2**: Change out utensils (every 4 hours minimum)
* **Step 3**: Restock sauce cups
* **Step 4**: Restock any “finishing” ingredients (sauces, etc**.)**

**3rd – Prep Products**

* **Step 1:** Prep up an appropriate amount of pizza and Topperstix skins on racks
  + Rules:
    - Prepped skins can only be on racks up to 30 min
    - No sauce can be applied to pizza skins (Causes gumlines)
    - No butter should be applied to Topperstix
    - Cannot be stored in walk-in cooler
    - Full pizzas cannot be prepped in advance
* **Step 2**: Prep up an appropriate amount of Mac n Cheese
  + Rules:
    - Can be prepped up to 24 hours in advance
    - Only prep with noodles and nacho cheese – No other toppings
* **Step 3**: Prep up an appropriate amount of Monkey Bread
  + Rules:
    - Can be prepped 1 hour in advance
    - Shake pieces with butter and cinnamon/sugar
    - Place into tin