

Congratulations!

You are beginning your training to learn the line. This training includes knowing how to set the line and salsa bar up correctly.

When you are assigned this position during your shift please always keep in mind you are the first person to engage with the customer. It is important to ensure they feel welcome and significant.

### **HOT LINE AREA IN THE MORNING**

Before it becomes busy double check that the tortilla warmer is on. If you notice any issues with the tortilla warmer please notify your manager immediately.

Be sure you have two cases 12" tortillas out, and 6" tortillas readily available.

There needs to be a box of aluminum foil sheets beside the tortilla warmer

There should be a shaker with fajita seasoning by the tortilla warmer

Hot wells should be turned to six with one gallon of water in each.

You should have a ½ pan of each: brown rice, cilantro lime white rice, black beans, pinto beans.

Taste test food before opening with a taster spoon. If there is any hard over cooked rice, please inform your manager. If your beans are dry or burnt, please inform your manager.

Green handled 4oz scoop goes into each item.

You should have cambros of chicken, steak, pork, and ground beef.

Taste test food before opening with a taster spoon. Notify management with any issues.

Both 2oz red scoop and 1oz yellow scoop go into each item

You should have cambros of grilled vegetables, grilled mushrooms, grilled onions, better than enchilada sauce and soup.

Taste test food before opening with a taster spoon. Notify management with any issues.

Mushrooms get a yellow scoop

Grilled vegetables and onions get tongs

Enchilada sauce and soup get a ladle

All pans should be covered with proper tops.

It is important to frequently stir food to keep temperature above 135 degrees. Food that is below 135 degrees is considered to be in the temperature danger zone. It must be reheated or thrown out. Ask your manager.

You should have gloves out, small, medium and large. It really depends on how big the hands are of the people who are working.

6" taco tortillas need to be prepared. This is done by folding the aluminum foil sheet in half then laying a tortilla on it, and so forth. Each shift should start with about 24 which is one pack of tortillas.

[Please watch "Preform the Tacos" video.](#)

Taco holders should be clean and ready for use and within arm's reach.

### **COLD LINE AREA IN THE MORNING**

Check that the cold bar is turned on

Check that the food on the cold line is filled and fresh

Toss out and record any waste

Check that the queso pump(s) is on with 1" of water in it

Check that the chip warmer(s) are on

Chip scoop needed

Brown 5lb bags needed

Brown 20lb bags needed

Check that there are lined baskets with paper and some with aluminum foil