

Team relevance	Service & Delivery
Process definition	<b>Flat grill on-site</b>
Responsibility	Operations Manager
Date updated	9/13/17
Setup	<ol style="list-style-type: none"> <li>1. Make sure all knobs are off!</li> <li>2. Propane tank line hooks up on the left. Attach the line, open the nozzle with the lighter set, turn the far left knob open and light.</li> <li>3. The turn the second from far left knob open and light.</li> <li>4. Continue for each knob, one at a time. This will keep air out of the lines reducing the possibility of a low flame problem.</li> </ol>
Cooking	<ol style="list-style-type: none"> <li>1. Cook with a medium flame, adjust as needed.</li> </ol>
Turning it off	<ol style="list-style-type: none"> <li>1. When turning off the grill, start from the right and turn the knob to off.</li> <li>2. Turn the second from far right knob off.</li> <li>3. Continue for each knob, one at a time until all are off.</li> <li>4. Turn off the propane tank and detach the line.</li> </ol>
Clean up	<ol style="list-style-type: none"> <li>1. Clean grill while still hot if possible.</li> <li>2. Use a small amount of oil and grill brick.</li> <li>3. Remove "brick pieces and grease" with a wood handled pastry blade (located in funnel drawer).</li> <li>4. Be cautious - this <b>grease is hot!</b></li> <li>5. Follow up cleaning with simple green grill spray and bar mop. Continue until grill is free of debris.</li> <li>6. Rinse out towel with hot water.</li> <li>7. Wipe down the grill with a light film of oil using paper towels to keep grill seasoned and free of rust.</li> </ol>
Notes	