

Room in the Inn Breakfast Instructions

Revised 10/08/18

Arrive at 5 a.m. - serve breakfast by 5:30 - bus departs @ 6

of guests: minimum of 12 & max of 14 guests; see yellow sheet on desk at back wall to confirm the # and mix of men, women & children

Tuesday menu

Eggs	30
Bacon	2 lbs
Hash Browns	20 or so
Biscuits	20 or so

Wednesday menu

Eggs	30
Sausage	20 or so
Hash Browns	20 or so
Pancakes	2 per guest

RITI freezer, right side facing windows & sink; RITI items labeled

Hash browns, biscuits, sausage & pancakes

Refrigerator, left side facing windows & sink; RITI items labeled

Eggs, bacon, milk, juice, butter, jelly, coffee creamer, etc

Pans & cooking utensils

see shelves on back wall; a few items under work counter behind stove

Pantry, back wall, right corner by refrigerator

If locked, keys in top right drawer of desk on back wall

Salt & pepper, hot sauce, ketchup, sugar, sweet & low, etc

Cans for hot grease at bottom of shelf on right immediately inside the door

Storage area, door to right and behind ice machine

Styro-foam cups, plates, bowls, etc on shelves in alcove at right inside the closet

Jelly, syrup, cooking spray, cereal (if children), etc on shelf at the right alcove entry

Large plastic bowls and coffee on shelves on left inside closet

Hood fan

Kitchen staff says to run the hood fan as fire alarm will sometimes be set off cooking

Switch panel located on lower edge of hood at back wall

Oven

Set temp at 400 to 425, verify with package instructions for biscuits and pancakes

Set the load or hold dial (below the temp dial) at the "4 p.m." position

The third dial down is a timer, not used

Use cooking spray on the silver trays

Cook bacon, hashbrowns & biscuits simultaneously; same for pancakes, hashbrowns & sausage

Cover pancakes with foil so they will not be too dry (foil on shelf with utensils on back wall)

The routine...

Make coffee, heat oven items, cook eggs

Put coffee pots on warmer in eating area

Put salt, pepper & hot sauce on tables

Put lunch bags in eating area near coffee pot

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Put milk, juice, cups, napkins, forks, spoons, knives, ice bowl on serving counter in door way
Forks, spoons, knives in a box near the serving counter
If children, put cereal and bowls on serving counter
Open double doors
Prayer and serve
Wash, dry and put away pans, utensils, coffee pots, etc
Roll full or near-full trash cans to kitchen back door (bags sometimes leak), remove & replace trash bags (under work table in front of stove & oven)
Take trash bags to dumpster in parking lot behind kitchen
Turn off coffee warmer in eating area
Verify stove and oven turned off
Check bathrooms; put totes with shampoo, etc back in the RITI cabinet in the cots storage room
Make sure laundry trash can with lid is outside under the cover at top of stairs to kitchen door
Bus leaves at 6; driver takes blankets back to RITI (usually 2 trash bags - 12 to 14 blankets)

Relighting pilot lights

If the power goes out, the gas automatically shuts off

There is a gas re-set button on the outside of the stove hood near refrigerator

Numerous pilot lights must be re-lit after gas flow has been reset: 6 stove eyes, 2 under the griddle as well as the 2 ovens at left. The ovens below the stove and griddle do not have a pilot light.

There is a lighter in a wall-mounted file holder above desk on back wall

For the stove, turn on the gas and hold lighter near the burner pilot light

For the griddle, crouch down so you can see below the griddle surface at the gas control knobs

For the 2 ovens at left, remove the vented panel below the oven doors

There are instructions on the back of the panel (**VERIFY THE RE-LIGHTING STEPS ORDER**)

The ovens have a tube on both sides; both contain a pilot light approximately mid-way back on the right side of each tube - follow the small silver wire to the spot

Once the pilot light is lit, it will take a minute or so for the oven to fire up

Re-light pilot lights for both the top and bottom ovens

Call Bob Ogle for questions: 615-337-5923