Hash checklist

cleaning dishes, utensils, and pots + pans

- dishes -> use the Hobart machine -> dry with a towel -> put away on the table neatly
- utensils -> use the Hobart machine -> dry with a towel -> put in the containers neatly
- cups -> use the Hobart machine -> dry with a towel -> put next to the water machine neatly
- pots and pans -> track down who used them if they didn't clean after using -> make sure they clean (using sponge and soap, then rinse)

cleaning sink

- if there is food residue in the sink, clear this out. you can use the black gloves available in the kitchen

take out waste, replace the bags in the bins

- from the trash and recycling in front of the door to the backyard
- from kitchen
- from additional bins used for parties
- get rid of any trash littered around the kitchen, dining area, and chapter room (especially after party-heavy weekends)

resetting the dining area

- napkin sets and sauces
- cleaning the snack area

wiping surfaces

- use a wet towel (with surface cleaner if available) to wipe down all dining tables, kitchen surfaces, etc
- mopping the floor (after particularly heinous weekends). THIS INCLUDES THE DINING AREA.

YOU ARE NOT RESPONSIBLE FOR CLEANING UP SOMEONE ELSE'S MESS. HOWEVER, IT IS YOUR RESPONSIBILITY TO MAKE SURE THEY COME TO CLEAN IT UP.