

FOH Syndicate

A collection of overcaffeinated crazies trying to run a cafe

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General Coffee Hygiene + Allergy Accommodations

General Notes to Keep in Mind:

- Keep the preparation area and counter clean
- Purge the steam wands before and after each use, wipe them down after each use as well (the quicker the better, if you let the hot milk sit it will cook onto them!!)
- Empty and rinse portafilters right after you use them.
- Take dirty mugs to the kitchen, teaspoons in the dirt cup (empty if full)
- If there is anything you don't understand check under the counter for the FOH folder for lists of what do to help

Celiac + Dairy Accommodations

Oat milk is our most popular alternative milk for coffee, but it contains gluten, unlike cow's or soy milk. Using the same milk jug or wand to steam oat and cow's milk will expose people with Celiac disease to small amounts of gluten that can cause extreme pain and damage to the intestines. Similarly cow's milk contains Dairy which is a danger for people with lactose intolerance

To prevent this, we use the left-most steam wand for oat milk, and the right-most for gluten free milks. We also have two separately labeled milk jugs. Finally, there are two separate cloths for wiping the steam wands, one under each wand.

Please honor this system when making coffee, and explain it to customers if they ask. If you think you've made a mistake like using the wrong jug or wand, let the customer know (in case they have celiac disease), and thoroughly clean the jug and or wand.

Never assume what type of milk someone wants in their coffee!!

Coffee Crash Course

How 2 coffee gud

Pulling A Shot

VIDEO HERE

Step by Step

Remove the portafilter from the machine, and hold it under the dosing chamber

Turn the coffee grinder on by pushing the switch on the side clockwise

Empty the dosing chamber using the lever attached to the bottom of it until the portafilter is full of coffee grinds

Push the excess grounds back into the dosing chamber using the lid, scooping out a bit more than flat

Place the portafilter on the bench and, ensuring it is level, push the tamper down firmly into the portafilter to compress and level the grounds

Place the portafilter back into the machine and place a cup underneath

Switch the water on and let it run for 25-30s for ideal coffee taste and volume

Remove the cup then take the portafilter out of the machine and empty it into the dump box

Place the portafilter back into the machine

How To Backwash

VIDEO HERE

Step by Step

Remove the portafilter from the machine then remove the filter basket using a spoon and place the basket into the bucket

Replace the filter basket with a solid one

Place the portafilter back into the machine and turn it on for 10-15s

Repeat this 7-8 times and then tip out the sediment and water

Continue tipping out each time until the water is clear/doesn't produce sediment

Take out the group head and pop out the basket out with a spoon, then replace the filter basket

Put the portafilter back into the machine and repeat with the other head

How To Chemical Clean

VIDEO HERE

Step by Step

Fill a small bucket with warm water, and add one teaspoon of chemical cleaner from under the counter

Remove the portafilter from the machine then remove the filter basket using a spoon and place the basket into the bucket

Replace the filter basket with the solid one on top of the and place half a teaspoon of chemical cleaner into the basket

Place the portafilter back into the machine and run it for 10-15s

Remove the portafilter and, using the small black brush under the coffee machine agitate the chemicals in the basket

Using the wet chemical covered brush gently scrub the underside of the group-head and inside the seal

Replace the portafilter and let it run 8-10 times for 10-15s

Empty the portafilter and then continue running the machine and emptying the sediment until the water runs clean

Remove the solid basket and place the empty portafilter into the bucket of warm chemicals

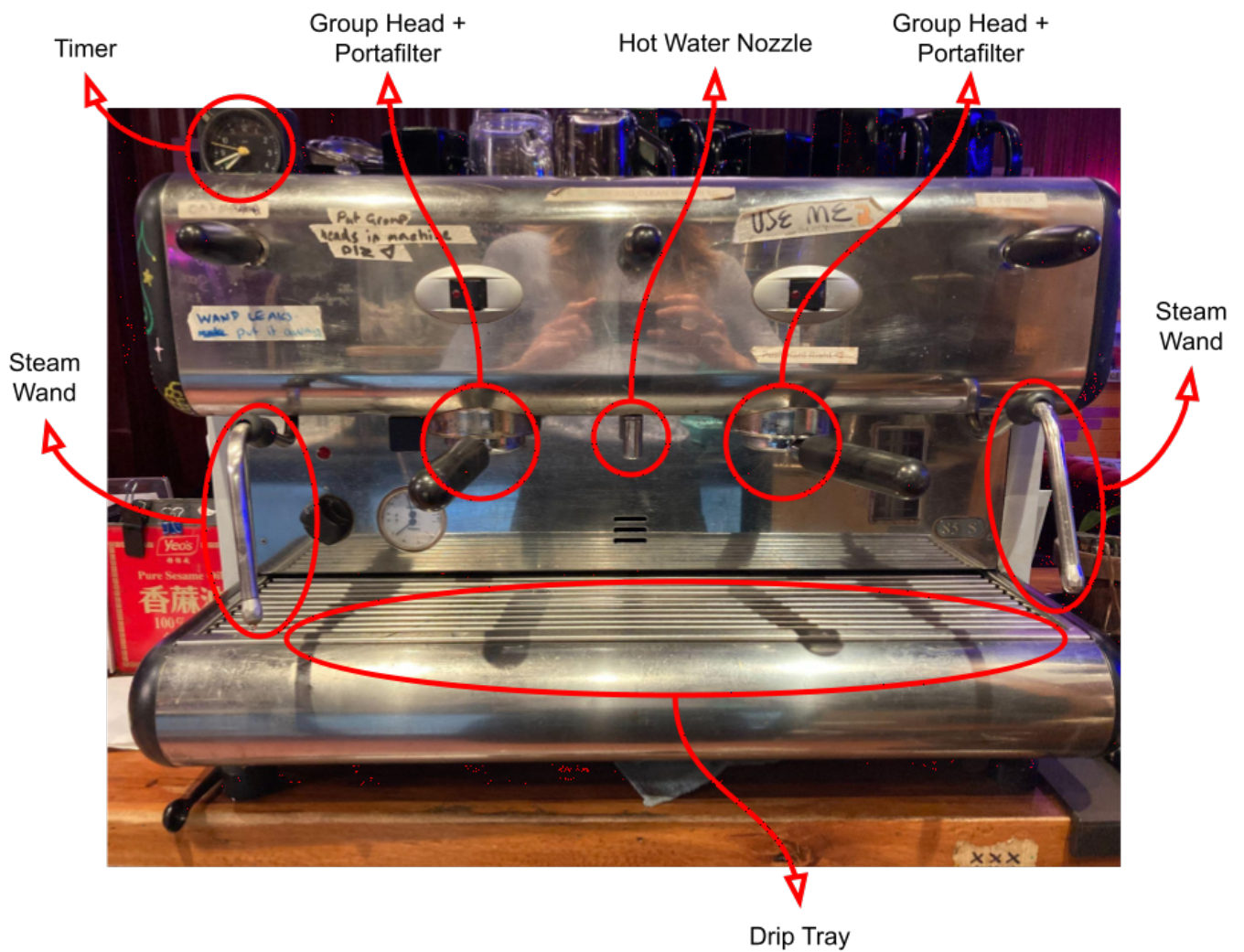
Repeat above steps for the other group-head and then place the solid basket into the bucket as well

Empty the bucket and put all parts through Günther then replace them in the coffee machine

Put up a sign telling tomorrows FOH team to pour out the first shot from each group-head

(If you do this immediately it'll undo all your hard work!!)

Labeled Coffee Machine



Labeled Coffee Grinder

