

ZEA ROTISSERIE & GRILL PREPPED ITEMS QUALITY ASSURANCE INDICATORS

PREPPED ITEMS	Color	Texture	Flavor / Aroma	Holding Requirements	Shelf Life	Portion Sizes
21/25 BUTTERFLIED SHRIMP (6 COUNT)	Grayish white; 1/2" deep butterfly	Firm not slimy; no broken shrimp; tails on; not excessively wet	Fresh seafood aroma; not foul or overly fishy; no ammonia aroma;	1/6 pans (60 per pan). Refrigerated.	2 days	
40/50 SHRIMP PORTIONS	Glossy surface; grayish white	Firm not slimy; no broken shrimp; moist to wet	Fresh seafood aroma; not foul or overly fishy; no sour or ammonia aroma	Refrigerated in 2 oz portion bags; iced	2 days	4 wz portion bag
ANDOUILLE SAUSAGE (CIRCLES)	Dark pink with visible white specks; 1/4" thick, full circles	Cooked meat; Not mushy; Scale of chewiness = 4	Light smoky; light heat glow	Refrigerated	2 days	2 wz
ANDOUILLE SAUSAGE (LINKS)	Dark pink with visible white specks; 3 score marks 1/2 inch deep (on one side only)	Cooked meat; not mushy; scale of chewiness= 4; 4" long links	Light smoky; light heat glow	Refrigerated	2 days	4 wz link
ARTICHOKE HEARTS, MARINATED	Pale yellowish green. No dark grayish outer leaves.	Heart quarters. Firm but tender. Not mushy. Should not be tough. Leaves shouldn't be fibrous.	Sweet and sour marinade flavor. Unique vegetal artichoke profile. Noticeable salt.	1/6 pan with lid; refrigerated.	7 days	
ARTICHOKE HEARTS, PORTIONS	Pale yellowish green. No dark grayish outer leaves. Tiny black pepper specks. Light yellow liquid egg.	Heart quarters. Firm but tender. Not mushy. Should not be tough. Leaves shouldn't be fibrous.	Fresh, unique vegetal artichoke profile. No foul smell from egg.	Pint deli container with concave "burped" lid. Refrigerated.	4 days	
ASIAN HERBS	Dark green to light green herbs; visually 50% basil, 25% cilantro, 25% green onion; cuts Basil 1/8"; green onion 1/16"-1/8"; cilantro 1/4"-3/8"	dry not clumpy; cellular	Fresh basil aroma; Basil, onion, & cilantro flavor		16 hours	
BACON PIECES	Reddish brown with visible opaque fat	Crispy, but slightly pliable	Salty, pork flavor	1/3 pan with false bottom at room temperature	1 day	
BACON SLICES (COOKED)	Reddish brown with visible opaque fat	Crispy yet pliable	Salty pork flavor	1/3 pan with false bottom at room temperature	1 day from original cook date	
BASIL RIBBONS	Light green to dark green; 1/8-1/16" chiffonade. NOT BLACK.	Dry, not clumpy.	Fresh anise aroma and flavor	1/6 pan. Refrigerated.	16 hours.	
BLUE CHEESE DRESSING	Creamy white with visible blue cheese chunks and specks of herbs	#5 on flowability scale	Blue cheese aroma; Salty ranch dressing with blue cheese finish	Refrigerated	7 days	
BREAD PUDDING SAUCE	Light caramel color	#3 on flowability scale	Sweet praline with light buttery rum finish	Room temperature on line; otherwise refrigerated	7 days	
BROCCOLI PORTIONS	Bright green, not brown; no florets bigger than 2" in diameter; #60 scoop butter in bottom of bag	Al dente, not mushy	Light salt and light butter	Refrigerated	3 days	5.5 wz
BUTTER BLEND (MELTED)	Butter color (yellow); free from debris	#1 on flowability scale	Unsalted butter flavor	Room temperature	2 days on line	
CABBAGE (SHREDDED)	White to light green; 1/16 th inch shred	Dry; free flowing; not clumpy	Cellular; sweet fresh cabbage flavor	refrigerated	2 days	

CAESAR DRESSING	Dull yellowish tan with light beige; chopped garlic pieces 1/8"-1/16"	#4 on flowability scale	Salty; vinegar; cheese; anchovy; olive oil; garlic	Refrigerated	7 days	
CAPERS, FRIED	Olive green with lightly browned areas	Rough, exploded texture, but still round-ish in shape; Crisp with a slight chew. Dry, not oily.	Salty, light brine.	1/6 pan uncovered; room temperature	1 day	
CARROTS - BLANCHED	Bright to Dull Orange; not brown; 1/8" x 1/8th diecut; not shredded	Firm; dry to slightly sticky; Al Dente to bite	Sweet carrot flavor; not sour	Refrigerated; in a pan with false bottom	3 days	
CHEESE MIX	Orange and off white color to butter color; visually 50% cheddar 50% mozzarella/provolone mix	Free flowing; stringy texture; no clumps	Slightly tart; cheesy aroma; salty cheesy flavor	Refrigerated	7 days	
CHICKEN BREAST – MARINATED (RAW)	Single lobe breast; Oily glaze with visible specks; Orangey flesh tone	firm	Smoky & herbal, garlic powder aroma	Refrigerated	24 hours	6 wz breast
CHICKEN, PANKO BREADED	Light tan to tan with white specks	Breading intact; not clumpy, no exposed chicken	Fresh chicken aroma; no off or sour odors.	1/2 hotel pan with lid with deli paper wrapping each breast. Refrigerated	2 shifts	
CHICKEN PORTIONS	Light to dark tan with visible specks	Moist but not slimy; 1" pieces (majority) with some smaller "fall off" pieces	Smoky & herbal aroma; salty spice cooked chicken flavor	Refrigerated	3 days	5 wz portions
CHICKEN - WHOLE TIED	Fresh tone with intact skin	firm ; not slimy	No off aroma or sour smells	Refridgerated in coldest part of walkin; no more than 24 chickens in a lexan; must always have a lid	7 days	3 lb 6 wz to 3 lb 13 wz
CHIPOTLE MAYO	Bright orange with visible specks	Slightly more solid than #5 on flowability scale	Tart aroma with a light smokiness; Flavor- salt, smoky chipotle, tartness, warm glow at end	Refrigerated	7 days	
CHOCOLATE SAUCE	Dark brown	#3 on flowability scale	Sweet dark fudge flavor with some cream	Refrigerated in 2 cup chub/pastry bag	7 days	
CORN BISQUE	Pale yellow with visible black and green specks	#3 on flowability scale	Sweet corn; Mild heat finish	Held in lined metal 1/3 pan; 160 degrees	2 hours hot on the line	
CROUTONS	Golden brown color; 1/2" by 3/4 " cubes; no crumbs or broken pieces	Dry; free flowing; not stale	Toasted, buttery bread crumb, with slight herbal flavor	Room temperature	2 Days	
CUCUMBERS- DICED (1/4")	Light to dark green	Firm and crisp; Free flowing	Mild, sweet flavor	Refrigerated	1 day	
DICED TOMATOES	Bright red to light pink; 1/2" x 1/2" dice	Moist not slimy; firm	Fresh tomato flavor; not sour	Refrigerated; in a pan with false bottom	16 hours	
DUCK GLAZE	Dark caramel with visible ginger and red pepper flakes	#3 on flowability scale	Ginger soy aroma; Sweet, salty, ginger, heat flavor	Room temperature on line; otherwise refrigerated	7 days	
DUCK PORTIONS	Light tan with some dark caramelized spots; thigh bone removed; cut on a biased away from breast at the thigh/breast joint	Moist but not slimy; thigh bone removed	Fresh meat smell; No off smell	Refrigerated	3 days	
FETA CHEESE-CRUMBLES	Off white; ¼ inch chunks, not powdered	Firm not mushy; no big clumps; dry	Salty cheese flavor	Refrigerated	2 days	
FRENCH FRY PORTION	Off white with tan skin	Frozen		Keep frozen at all times	6 months frozen	6 wz

FRIED ALMONDS	Light tan; visible salt	No clumps; free flowing	Toasted nut aroma; Flavor- salt, toasted nut, no bitterness	Room temperature	7 days	
GARLIC CHOPPED	Bright white; Not green; 1/8"-1/16" pieces	Moist	Sweet, pungent garlic aroma	Refrigerated	2 days	
GOCHUJANG AIOLI	Bright burnt orange	Slightly thinner than mayo	Sweet mayo, salt, tart, garlic, fermented chile, warm pepper glow	6" deep 1/9 pan. Refrigerated.	7 days	
GREEN ONIONS - CHOPPED	Dark, vibrant, opaque green; no white or grey; no discoloration on cut edges	1/8" to 1/16" cut; not flat; moist yet not watered out;	Strong, pungent onion with an aromatic herb quality	Refrigerated; plastic pans	16 hours	
GRILLED CHICKEN FOR SALADS	Visible caramel colored grill marks; Light to dark tan with visible specks	Moist; not dried out; not slimy	Salty spice cooked chicken flavor; Smoky & herbal aroma	Wrapped in deli paper; refrigerated	ys uncut / 1 day s	1 whole breast; 4.5 - 5wz cooked weight; 1/8" thick slices (approx 22 slices)
GRILLED ONIONS	Dark honey color	Moist, not slimy; free flowing; 1/8"-1/4" width; 1/2" length	Sweet onion flavor; no sourness	Refrigerated	2 days	
HUMMUS	Off white to pale yellow	Creamy peanut butter; not gritty or lumpy	Roasted garlic, salt, toasted Tahini, slight tart	Refrigerated	4 days	
LAFITTE SAUCE/SPICY CREAM SAUCE	Creamy beige with visible specks	#3 on flowability scale; no bubble or clumps	Spices evident; salt, buttery, herbal, light pepper glow	Refrigerated	4 days	
LETTUCE (SHREDDED)	Dark to light green; 1/4" thick shred	dry to touch; not soggy, wet, or wilted; cellular-like taking a bite of apple	Fresh lettuce; sweet and bitter	Refrigerated	16 hours	
LIMES, WEDGED	Deep green, cut into 1/6ths	Firm, slightly moist. Dryness as well as sliminess are indicators are poor quality.	Very tart and slightly bitter.	Refrigerated	8 hours	
LOW FAT VINAIGRETTE	Dark caramel color with specks	#3 on flowability scale	Sweet, herbal, tart vinegar	Refrigerated	7 Days	
MANGO HABANERO SAUCE	golden with dark specks	#4 flowability	sweet mango flavor, building habanero heat	1/6 pan with lid	7 days	
MARINATED CUCUMBER, DICED	Dark green skin, light green to white interior, 1/4" diced	Crisp and crunchy	Sweet, fresh cucumber, sour	1/9 pan; Refrigerated	1 day	
OVEN BAKED CHICKEN BREASTS	Light to dark tan with visible specks	Moist, but not slimy	Smoky & herbal aroma; salty spice cooked chicken flavor	Refrigerated	3 days	
OVEN BAKED CHICKEN THIGHS	Light to dark tan with visible specks	Moist, but not slimy	Smoky & herbal aroma; salty spice cooked chicken flavor	Refrigerated	3 days	
PASTA- PENNE	Yellowish-white with white center	Al dente; not slimy or dried out; firm centers; pieces should not stick together	Starchy, sweet taste, slight salt; no sour taste; no vinegar aroma	2.5" deep hotel pan, or 1/3 pan depending on volume. Refrigerated	3 days	

PEANUT GINGER VINAIGRETTE	Dark caramel color with visible ginger and pepper flakes	#3 on flowability scale	Soy, peanut aroma; Sweet, sour, ginger, peanut, heat flavors	Refrigerated	7 days	
PHILLY MEAT	Light to milk chocolate brown	Not chewy	Salt, beefy, light smokey, pepper glow	Refrigerated	4 days	
PHILLY PANINI	Even distribution of all ingredients; mayo spread completely to the edges	Bread still firm, not soggy	Fresh aroma, no sour smells	Refrigerated	2 shifts	
PORTOBELLO BALSAMIC GLACE	Dark caramel with visible mushroom slices	#3 on flowability scale; thin syrupy texture	Caramelized meat aroma; nutty beef flavor with mushroom finish	Chubbed; refrigerated	7days	
POUNDED CHICKEN BREAST – MARINATED (RAW)	Oily glaze with visible specks; Orangey flesh tone; pounded to 1/4" thickness	firm	Smoky & herbal, garlic powder aroma	Refrigerated	24 hours	6 wz SINGLE LOBE breast
RAINBOW TROUT (RAW)	Pink in color; dark skin; bones and dorsal fin removed; approximately 8.5" to 9.5" long	Moist, not slimy; firm texture	No overly fishy or sour aroma; fresh seafood aroma		3 days	5.5–6 wz
RANCH DRESSING	Creamy white with visible specks of herbs	#4 on flowability scale	Salty ranch dressing profile	Refrigerated	7 days	
RIBS (COOKED)	Dark brown with visible specks of seasoning; meat starting to pull back from the bone	Firm texture of the meat but not springy; moist	Smokey	Held in hotel pan with false bottom with meat side up, in warming drawer at 180 degrees	1 hour hot on line; any ribs held hot beyond this time must be pulled for Korean Marinated Pork	
ROASTED GARLIC PUREE	Light caramel color	Creamy peanut butter	Nutty garlic aroma; sweet garlic, nutty flavor; no bitterness	Refrigerated	7 days	
ROASTED GARLIC TOES	Caramel	Whole pieces or toes; soft yet retains shape	Nutty garlic aroma; sweet garlic, nutty flavor; no bitterness	Refrigerated	7 days	
SALAD PORTIONS	Light green to white lettuce ribbons (1" wide by ribbons) with red and white Radicchio squares (1"); no rust or wilted pieces;; no core pieces	Dry; free flowing; not clumpy or wet	Fresh; naturally sweet with some bitterness	Refrigerated	1 day	7 wz portion
SEDONA PANINI	Even distribution of all ingredients; chipotle mayo spread completely to the edges	Bread still firm, not soggy	Fresh aroma, no sour smells	Refrigerated	2 shifts	
SOUTHWEST HERBS	Dark green to light green herbs; cuts green onion 1/8"-1/16"; Cilantro 1/4"-3/8"; visually 50% cilantro, 50% green onion	dry not clumpy; cellular	onion then cilantro flavor	Refrigerated	16 hours	
SPINACH DIP	Pale creamy green with visible dark green specks and spinach	#5 on flowability scale with visible chunks	Garlic, cheesy, spinach aroma; flavor- salt, cheese, spinach, garlic habanera flavor, light pepper glow	Refrigerated	3 days	
SPINACH PORTIONS	Dark opaque green; No browning; No translucent spots	Clean, crisp; No grit or bigs; No stems; Leaves should be tightly curled	Fresh, clean spinach; Not sour or bitter	Refrigerated	2 days	6 wz portion
SPRING MIX SALAD PORTION	Bright green mix with burgundy pieces; light green to white lettuce ribbons (1" wide); no rust or wilted pieces; no core pieces	Dry; free flowing; not clumpy or wet	Fresh; naturally sweet with some bitterness	Refrigerated	1 day	5 wz portions

STEAK (S&P) SEASONING	Black and white	Crystal (like granulated sugar)	Peppery aroma; Flavor-salt then pepper; black pepper glow	Room temperature in shaker on line, shaker filled no less than the bottom handle and no more than the top of handle; Room temperature in a airtight container	7 days	
STIR FRY	Dark brown with specks of ginger and red pepper flakes	#2 on flowability scale	Soy ginger aroma; soy, sweet ginger, salt, heat finish	Room temperature on line; otherwise refrigerated	7 days (chubbed)	
SWEET POTATO BREAD PUDDING	Light beige center with dark brown crust with visible pecans on top; visible suspended golden raisins in center; no white patches	Modeling clay; 8 cut	Nutty cinnamon aroma; Sweet pumpkin spice flavor	Refrigerated in plastic airtight Tupperware container on line; refrigerated and wrapped completely in cooler	3 days	
SWEET POTATO FRIES	Bright orange color	Completely frozen, no evidence of thawing	No off aromas	Bagged and held in a hotel pan frozen	6 months frozen	6 wz
SWEET VINEGAR DRESSING	Clear; sugar and salty fully dissolved	#1 on flowability scale	Slight sweet, sour	Refrigerated	7 days	
SWEET VINEGAR SLAW PORTION	Pale green cabbage, bright orange carrots, dark green basil -- not black.	1/16-1/32 cabbage. Crisp with no slabs. 1/8" julienne carrots. Herbs not wilted. No excess moisture or browning.	Fresh smell with no spoiled aroma. Clean, distinct flavor of each ingredient.	Plastic deli container with concave "burped" lids. Refrigerated.	36 hours	
THAI SAUCE	Very dark caramel with visible ginger and red pepper flakes	#3 on flowability scale	Soy and ginger aroma; Flavor- sweet, salty, ginger, heat	Room temperature on line; otherwise refrigerated	7 days	
TOMATO, BLISTERED	Deep red with dark patch on one side.	Holds its shape.	Sweet, ripe tomato with a noticeable seared flavor.	2.5" deep 1/3 pan with lid. Single layer only. Room temperature.	1 day.	
TOMATO SLICES	Pink to dark red; seeds intact; 1/4" thick slices	Firm; Scale of hardness- #5 olives; not slimy; moist	Fresh tomato smell; fresh tomato flavor; not sour	Refrigerated; in a pan with false bottom	16 hours	
TORTILLA CHIPS	Light corn yellow with visible specks; cut in 1/2	Crisp; Scale of brittleness #3 potato chips	Toasted corn; not stale	Room Temperature	36 hours	
TRIPLE RASPBERRY SAUCE	Dark red	#3 on flowability scale	Sweet fresh raspberry flavor; no sour or fermenting	1/9 pan; Refrigerated	4 days	
WALNUTS, TOASTED	Light beige to darker brown	Dry, free flowing; not stale; no larger than 3/4". Ideal size is 1/2". Discard dust	Nutty toasted flavor; not rancid; light salt; NOT BITTER	Dry 1/9 pan. Room temperature.		
WHIPPED CREAM	White color	#5 on flowability scale	Sweet, fresh cream; not grainy, no sour flavor	Whipping siphon, Refrigerated	3 days	
WHITE BALSAMIC VINAIGRETTE	Opaque, light tan; visible black pepper; all ingredients evenly incorporated.	Light vinaigrette; melted ice cream consistency; not oily or broken	Sweet and sour vinegar with olive oil finish.	6" deep 1/9 pan. Refrigerated.	7 days	

ZYDECO SAUCE	Light orange with visible red specks	#4 on flowability scale	Vinegar horseradish aroma; flavor- sweet, sour, horseradish, pepper, heat	Refrigerated	7 days	
ROTISSERIE ITEMS	Color	Texture	Flavor / Aroma	Holding Requirements	Shelf Life	Slice Specs
ROTISSERIE BEEF	Slight pink to pink but not bloody	Firm and moist but not spongy	Fresh cooked meat aroma; not sour odors; flavor profile- salty, slight smokiness, fresh beef, pepper glow	Held in hotel pan with false bottom, in warming drawer at 180 degrees	Seasoned- 8 hours (uncooked meat should have the seasoning rinsed off); Cooked & held hot- 1-3 hours or until there is no more pink; Cooked & chilled- 4 days	Cut roast in half lengthwise first; 1/4" thick slices, cut against the grain of the meat; (end pieces should be cut 1/2" thick to achieve proper spice to meat ratio)
ROTISSERIE CHICKEN- COOKED	Skin intact; medium to dark brown skin	Moist; visible clear juices running from meat	Fresh cooked poultry aroma; not sour odors; salty fresh poultry profile	Held in hotel pan with false bottom with breast facing up, in warming drawer at 180 degrees	Cooked & held hot - 1.5 hours, Cooked & chilled - 4 days	Cooked weight must be 2 lb 5 wz to 2 lb 13 wz; Neck and tailbone removed; cut achieve one half with backbone and other half with the keel bone
ROTISSERIE RIBEYE (PORTIONS)	Center red with visible blood; visible marbling; outside has a good coating of seasoning; Brown to dark brown; no charcoal black; tail trimmed to within 1/4" to 1/2" of fat	Firm and moist but not spongy	Fresh meat aroma; not sour odors	Refrigerated	2 days sliced; 4 days cooked whole	11 - 12 wz portion

SIDE ITEMS	Color	Texture	Flavor / Aroma	Holding Requirements	Shelf Life	Portion Sizes
GRITS	Pale yellow color with specks of gold corn and brown onions	Creamy, firm texture; not runny; butter not breaking; no dried skin on top	Salty, buttery flavor with sweet corn bursts	160 degrees on line	2 hours on line; 4 hours in Alto Sham	
COLLARD GREENS	Dark olive, army green color. Visible bacon pieces.	Tender with no tough pieces.	Slight bitterness, smoky.	160 degrees on line	2 hours heated	
RED BEANS	Dark brown; seasoning evident and evenly incorporated	Creamy, soft yet firm red beans	Hint of smoky spice	160 degrees on line	2 hours heated	
RICE BROWN	Light beige	Few grains stick together; do not mash product together; no hard grains	Nutty rice flavor	160 degrees on line; refrigerated otherwise	1 hour heated; 30 days frozen	

SAUTÉED CORN	Pale yellow with brown onions; some carmelization to corn and onions	Corn should be firm, not gummy; onions soft	Sweet & salty flavor profile	160 degrees on line, no moisture in bottom of pan; refrigerated otherwise	1 hour heated; 2 days refrigerated	
SNAP BEANS	Army green	FULLY THAWED; Firm; whole bean moist but not slimy	Fresh bean aroma; cellular bite; sweet chlorophyll taste	Refrigerated; Full pan in drip pan	3 days	
SWEETS	Bright orange color; dark specks ; butter fully incorporated, no pool of oil	Smooth texture with small potato pieces; no eyes, skins, debris present	Sweet and buttery flavor profile	160 degrees on lines; refrigerated otherwise	2 hours heated; 3 days chilled	
ZEA POTATOES	Dark brown; seasoning evident and evenly distributed	Firm skin; potato cooked; soft throughout; not undercooked or mashed	No sour flavor; no bitterness	160 degrees on line UNCOVERED in a 1" deep 1/3 pan. Slotted spoon for service.	30 min hot on line, 2 days prepped	