

ZEA CARVER STATION GUIDELINES

Date: 01/04/2019

PRODUCT & EQUIPMENT

- ☐ Rotisserie clean and in good repair
- ☐ Rotisserie clamps clean, in good repair, and sufficient inventory
- ☐ Digital scales clean, good repair, calibrated
- ☐ Digital thermometer clean, in good repair, calibrated
- ☐ Warming drawers are clean and have false bottoms
- ☐ Warming drawers are set to temperature of 180 degrees
- ☐ Carving knife and fork clean, sharp
- ☐ Rotisserie hold timers clean, labeled, in good repair

SANITATION

- ☐ No chipped china in use
- ☐ Red sani bucket available & used
- ☐ Green cleaning bucket used for cleaning
- ☐ Change aprons when necessary
- ☐ Wash hands frequently
- ☐ Use clean gloves when touching "ready to eat" foods
- ☐ Red cutting board in use on station
- ☐ Cross-contamination avoided
- ☐ Clean as you go

PROCEDURAL

- ☐ Rotisserie meats seasoned correctly (amount & technique)
- ☐ Rotisserie chicken seasoned correctly
- ☐ Chicken & meats cooked to correct temperature
- ☐ Rotisserie hold timers being used
- ☐ Expired product removed from warming drawers
- ☐ Meats being cut to correct thickness and technique
- ☐ Chicken being cut to correct technique
- ☐ Correct utensils available & used
- ☐ Correct amount of sauce & distribution on chicken
- ☐ Target weights achieved on rotisserie meats
- ☐ Correct plate presentations

Z-LIGHTFUL RECIPE GUIDELINES

- ☐ Always use vegetable oil in place of butter.
- ☐ All rotisserie meats are served "Naked." (NO SAUCE)
- ☐ Z-Lightful sides must be served in Infinity Bowls.
- ☐ Grilled Chicken Breast, Rotisserie Chicken, and Trout must all be served as Lunch portions.
- ☐ No parmesan cheese served on Asparagus