



Bun Storage

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At Zea Rotisserie & Bar, we are committed to serving our guests the best quality ingredients at all times. Properly storing these ingredients to preserve freshness is an extremely important step of ensuring this quality.

This module explains the required procedures for properly storing our bread products before, during, and after service.

Large Burger Buns

We use Brioche Buns for our Honey Island Chicken Sandwich, our Chipotle Chicken Sandwich, and our Bacon Cheeseburger. Brioche Buns are made with a good amount of butter, which is one reason they taste so good! This high butter content is also what makes them feel very solid when they are cool and perfectly soft when they are properly heated. That's why it is so important for us to toast our buns according to our recipes when making a Honey Island or a Cheeseburger.

When receiving burger buns, cases of buns must be stored either in the FREEZER or in DRY STORAGE. If you expect to go through your entire inventory of burger buns within FOUR DAYS, burger buns can be stored in Dry Storage. If your inventory is expected to last longer than four days, burger buns must be stored in the Freezer and transferred directly to Dry Storage as needed.

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During service, we must follow a few specific storage rules...

- Burger buns must be stored in a deep hotel pan on the line.
- No more than 20 buns (2 bags) can be stored in a single hotel pan.
- When opening a bag of buns, be sure to place the open end closest to you.
- Always check to see if a bag has already been opened. We never want two openings in a single bag.
- Keep the lid on the hotel pan whenever possible.



At the end of service, burger buns must be stored at room temperature in the hotel pan. The opening of the bag must be folded over, and the pan must be securely covered with a lid.

Slider Buns

Because we use far fewer Slider Buns (Kids Sandwiches), Slider Buns must be stored in the FREEZER when they are received.

Slider Buns must only be removed from the Freezer and stored On the Line in the amount that will be needed for a specific day. In other words, if you are expecting to need TWENTY Slider Buns for an entire day, then you should only remove TWENTY Slider Buns from the Freezer.

During service, we must follow a few specific storage rules...



- Slider Buns must be stored in either a Third Pan or a Half Pan, depending on how many you need for the day.
- Use the smallest container possible.
- Keep the lid on top when not in use.

Pita Bread

Because we go through so much Pita Bread, and because it is conveniently packaged in bags of TEN within the cases, cases of Pita Bread should be kept in Dry Storage. It is acceptable to store Pita Bread in the Freezer, but this is almost never needed. And just like with the Burger Buns and Slider Buns, Pita Bread can NEVER be stored in the Walk-In Cooler.

During service, we must follow a few specific storage rules...

- Only ONE pack of Pita Bread should be open at any time.
- If you are left with a partial bag of Pita Bread at the end of the shift, the bag must be resealed with the twist tie included with the bag (So be sure to not throw away the twist ties until the bag is completely used).
- During slow times and at the end of the business day, an open bag of Pita Bread (there should never be more than ONE open) must be tied and stored in a Half Pan with a lid.