

ZEA FRY STATION GUIDELINES

Date: 01/04/2019

PRODUCT & EQUIPMENT

- ☐ Fryer oil filtered & polished twice daily
- ☐ Temperature of oil maintained at 350 degrees
- ☐ Probe thermometers in all fryers
- ☐ No clumps in flour / sifting throughout shift
- ☐ Back up pans of flour available
- ☐ Timers used to cook all product
- ☐ Oil skimmed to remove debris

SANITATION

- ☐ No chipped china in use
- ☐ Proper storage of raw product
- ☐ Red sanitizer bucket available & used for sanitizing
- ☐ Green cleaning bucket used for cleaning
- ☐ Change aprons when necessary
- ☐ Wash hands frequently
- ☐ Use clean gloves when touching "ready to eat" foods
- ☐ Use designated seafood buttermilk for seafood only
- ☐ Use designated chicken buttermilk for seafood only
- ☐ Use yellow cutting board to cut raw chicken
- ☐ Cross-contamination avoided
- ☐ Sav-a-days only used for "ready to eat" foods
- ☐ Clean as you go

PROCEDURAL

- ☐ Open finger tumble method used to achieve proper "spiking" of breading
- ☐ Chicken breasts pounded to correct 1/4" thickness
- ☐ French fries portioned; served in window in individual sav-a-days
- ☐ Strict portion control of product
- ☐ Do not hold product in basket over the fryer
- ☐ Correct utensils available & used
- ☐ Fresh, correctly cut herbs
- ☐ Correct plate presentations