

ZEA SAUTE STATION GUIDELINES

Date: 01/06/2019

PRODUCT & EQUIPMENT

- ☐ All skillets clean (inside & outsides)
- ☐ All skillets in good repair (teflon coating intact, rubber handles intact, no loose handles)
- ☐ Clean skillets after every use
- ☐ Griddle temperature is 375 - 385 degrees
- ☐ Griddle is cleaned throughout the shift
- ☐ Saute range clean, in good repair, and correct oxygen level
- ☐ Snaps stored in pan with false bottoms & not frozen
- ☐ Seasoning shakers with large holes. Filled between handles

SANITATION

- ☐ No chipped china in use
- ☐ Proper storage of raw product
- ☐ Red sani bucket available & used
- ☐ Green cleaning bucket used for cleaning
- ☐ Change aprons when necessary
- ☐ Wash hands frequently
- ☐ Do not store utensils in pans of water
- ☐ No product stored over the "fill" line
- ☐ No product dripping into other pans
- ☐ Cross-contamination avoided
- ☐ Clean as you go

PROCEDURAL

- ☐ Do not saute more than 1 quart of snaps in a skillet
- ☐ Do not "reheat" snaps that have already been sauteed
- ☐ Even distribution of all ingredients that are tossed
- ☐ Do not overcook or "break" etouffee sauce
- ☐ Strict portion control of product
- ☐ All soup re-heating procedures in effect
- ☐ All plate rims clean
- ☐ Correct utensils available & used
- ☐ Fresh, correctly cut herbs
- ☐ 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