

ZEA GRILL STATION GUIDELINES

Date: 01/04/2019

PRODUCT & EQUIPMENT

- Grill properly cleaned at closing time; no carbon buildup on grates, sides, or doors
- Ashes cleaned out of grill drawer every morning
- Grill bricks present & not cracked, grates not warped
- Maintaining a good, even fire on the grill
- Seasoning shakers filled between top & bottom handling
- Grill brush not worn out
- Using false bottoms in warming drawers

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
- White cutting board used on station
- Seasoning trays used to season fish
- Cross-contamination avoided
- Clean as you go

PROCEDURAL

- Correctly seasoning fish & burgers
- Timers used for holding ribs in drawer (2 hours)
- Continuous use of grill brush; do not use spatula
- Do not hold cooked chicken breasts in warming drawer
- Using LADLES AND brushes to sauce ribs
- Strict portion control of product
- Ribs properly rendered and membrane breaks
- Correct utensils available & used
- No more than 1" melted butter blend in a pan at a time
- Fresh, correctly cut herbs
- Do not press down on burgers with spatula
- 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