

ZEA SANDWICH STATION GUIDELINES

Date: 01/06/2019

PRODUCT & EQUIPMENT

- ☐ Griddle temperature at 375 - 385 degrees
- ☐ Panini machines clean and no carbon buildup
- ☐ Panini machine temperature at 400 degrees
- ☐ Panini machines scraped after each use
- ☐ Seasoning shakers filled between top & bottom handling
- ☐ Knife sharp
- ☐ Domes clean

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 pesto & bronzed trout
- ☐ Cross-contamination avoided
- ☐ Clean as you go

PROCEDURAL

- ☐ Correctly seasoning trout & tuna
- ☐ 1/2 vz ladle in use for oil
- ☐ Continuous use of griddle scraper; do not use spatula
- ☐ Paninis have good distribution of ingredients & mayo
- ☐ Strict portion control of product
- ☐ Pesto has good coverage on trout & cooked properly
- ☐ Correct utensils available & used
- ☐ No more than 1" melted butter blend in a pan at a time
- ☐ Glazing butter used for bronzed trout
- ☐ 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

