

## LINE CHECK-BROILER STATION

Updated: 3.1.18

AM MOD: PM MOD: DATE:

IORE THAN 3/4 FULL - NEVER FILL PAST THE INDENT OR LIP OF THE CONTAINER. ALL HOT FOOD SHOULD TOOLS NEEDED: BIO-THERM, TASTING FORKS/SPOONS, SANI-SWABS, PEN, OUNCE SCALE. BE ABOVE 140 DEGREES AND ALL COLD FOOD BELOW 39 DEGREES. CLEAN (200 PPM). NO MORE THAN 2 TOWELS PER BUCKET SANITIZER BUCKET Hard bristle brush, long handled. Kept off of the ground or standing BROILER BRUSH HOT SKILLETS Clean, seasoned cressent moon skillets. No rust. In separate clean 1/9th pans or caddy, each of the temperature picks: Rare, Medium Rare, Medium, Medium Well, Well. STEAK MARKERS SANDWICH SKEWER RODS In a separate, clean 1/9th pan. Clean and sanitized red (beef), blue (seafood), yellow (chicken), **CUTTING BOARDS** SHIFTLY and brown (cooked beef) KNIVES Chef knife or cleaver. Sharpened. SHIFTLY Caramel brown in color. Thick in consisterncy with a hint of spice BBQ SAUCE BRUSH SHIFTLY and sweet marmalade. Fully cooked and crisp. Not burnt. Held at room temperature with a BACON STRIPS DAILY Orange-red in color. Grainy consistency no clumps. An aroma of YELLOW LID SHAKER BLACKENING SEASONING DAILY fresh seasonings and spices White and tan in color. Labeled "CSS" on top of shaker or wrapped CODY'S STEAK SEASONING METAL SHAKER DAILY with red electrical tape. GRILL COOLER Thermometer Present? Crisp, fresh, bright red in color with visible onions and cilantro. PICO DE GALLO 1/4 CUP 2 DAYS Drained. Not mushy. Drain tray in pan. Yellow and white shreds of cheese, not dry or clumpy. SHREDDED MIXED CHEESE 1/4 CUP 3 DAYS Yellow in color. No dried out edges or broken pieces. Wrapped in SLICED AMERICAN CHEESE 3 DAYS film wrap and day dotted. BLUE CHEESE Portioned in 2 oz souffle cups. Each labeled with a day dot. 3 DAYS BURGERS 1/2 inch thick. Stacks of 5 wrapped and day dotted. 8 oz 3 DAYS 4 oz 1/2 inch x 6 inches. Stacks of 5 wrapped and CHOPPED SIRLOIN 10 oz 14 oz 3 DAYS day dotted. Bright red in color. Solid Pieces. No more than 1/4 inch fat. Sorted by size. SIRLOINS 10 oz 14 oz 3 DAYS 8 oz 20 oz. Bright red in color. Individually or full tray wrapped. Filet on T-BONE PORTERHOUSE 8 oz. flap meat pieces, jaccarded. Pulled from marinade. Dark brown/red in color. FAJITA BEEF RED TONGS 14 oz. Fat cap trimmed to no more than 1/4 inch. Bright red in RIBEYES 3 DAYS color, Marbeling evenly throughout, 1 inch tail remaining. Bright red in color. Silver skin and fat removed. 6oz **FILETS** bacon wrapped. No plugging. Individually wrapped or 6 oz 9 oz 3 DAYS whole pan wrapped and day dotted. 16oz. Bright red in color. Marbeling throughout with 1/4 inch fat KANSAS CITY STRIP 3 DAYS strip. Bone In. 8 oz. Weighed and bagged marinated portions of meat only- no fat 24 HRS + STEAK CHUNKS PORTIONED or grizzle. Bright red in color. Day dotted. 14 oz. Pink in color. Individually wrapped or whole pan wrapped PORTERHOUSE PORK CHOPS 3 DAYS and day dotted. 8 oz. Pink in color. Individually wrapped or whole pan wrapped and BONELESS PORK CHOPS 3 DAYS Not dried out with skin pulling away from bones. Keep wrapped and RIBS 2 DAYS 4 oz. Jaccarded pieces. Pulled from marinade. Dark brown/red in FAJITA PORK RED TONGS Baked and fully cooked. Not dried out. Kept wrapped and day 1/2 CHICKEN dotted. MARINATED CHICKEN YELLOW TONGS 24 hour marinated. 8oz. Look for visible jaccard holes. PRIME RIB LOIN Cooked and held at 140 degrees. Held under heat lamp. DAILY Carving knife. Tongs. Brown cutting board. Ounce scale- platform UTENSILS SHIFTLY covered/wrapped and calibrated daily. 11 inch oval plates

CODY D Original ROADHOUSE		LINE CHECK- FLAT TOP STATION Updated: 5			1.18	AM MOD:		PM MOD:	DATE:
		VER FILL PAST THE INDENT OR LIP OF THE CONTA GREES AND ALL COLD FOOD BELOW 39 DEGREES		IOT FOOD	SHOULD	TOOLS NEEDED: BIO-THERM, TAST	ING FORK	S/SPOONS, SANI-SWABS, PEN, OUNC	E SCALE.
SANITIZER BUCKET	ABOVE 140 BE	CLEAN (200 PPM). NO MORE THAN 2 TOWELS PER		2 HRS					
FLAT TOP STATION	UTENSIL	QUALITY IDENTIFIERS		SHELF LIFE*	AM	NOTES:	PM	NOTES:	MGR
MELTED MARGARINE	1/2 OZ LADLE	Golden yellow in color. Watery consisteny. No remnant particles visible in pan.	ts of food	DAILY					
MELTED MARGARINE	BUTTER WHEEL	Golden yellow in color. Watery consisteny. No remnant particles visible in pan. Wheel working.	ts of food	DAILY					
BREAD		Burger buns, kids buns, Texas toast pull thawed.		3 DAYS					
SEAFOOD SEASONING	METAL SHAKER	Red in color with visible black specs. Labeled "SS" on to or wrapped with blue electrical tape.	op of shaker	DAILY					
BLACKENING SEASONING	YELLOW LID SHAKER	Orange-red in color. Grainy consistency no clumps. Ar fresh seasonings and spices.	n aroma of	DAILY					
SOUP CROUTONS		Round, toasted bread. Not burnt. Covered with lid or film	m wrap.	2 DAYS					
CRACKERS		Individual packets of oyster crackers. Not stale.		7 DAYS					
UTENSILS		Stainless steel bowls or steaming cover. Soup cups, so French onion crocks, escargot dishes, checkered liner p inch ovals, 11 inch ovals, 9 inch rounds and chef's knife	paper, 13	SHIFTLY					
FLAT COOLER	Thermome	eter Present? Yes No	۰						
PICO DE GALLO	2 oz SPOODLE	Crisp, fresh, bright red in color with visible onions and c Drained. Not mushy. <b>Drain tray in pan.</b>	cilantro.	DAILY					
SLICED PROVOLONE CHEESE		White in color. No dried out edges or broken pieces. W separated and day dotted.	rapped,	3 DAYS					
SHREDDED MIXED CHEESE	1/4 CUP	Yellow and white shreds of cheese, not dry or clumpy.		3 DAYS					
CHEESY SHRIMP BUTTER	TSP	Whipped margarine. Creamy and light yellow in color. V specks of green and white.	/isible	7 DAYS					
FLOUR TORTILLAS		Fresh, white in color, soft 6 inch and 12 inch tortillas. Covered/wrapped. Not cracked or dry. Day dotted.	6 12 Inch Inch	DAILY					
VEGGIE BURGER		Thawed, covered, labeled and dated		3 DAYS	° <sub>F</sub>		° <sub>F</sub>		
TURKEY BURGER		Thawed, covered, labeled and dated		3 DAYS	° <sub>F</sub>		° <sub>F</sub>		
HADDOCK		9 oz fillet. Thawed. Still in package. Firm in texture, brig color. Day dotted. Drip tray. Ice bag on top.	tht white in	3 DAYS	° <sub>F</sub>		° <sub>F</sub>		
SALMON		8 oz portions. Firm in texture, bright orange in color with Individually bagged and day dotted. Drip tray. Ice bag or	n shiny skin. n top.	2 DAYS	* <sub>F</sub>		° <sub>F</sub>		
SKEWERED SHRIMP		4, 21-25 count shrimp to a skewer. Day dotted. Drip tray bag on top.	y in pan. Ice	3 DAYS	°F		°F		
CHEESY CHEESY SHRIMP		Portioned 6 each, butterflied, 21-25 count, tail off. Day d tray in pan. Ice bag on top.	dotted. Drip	3 DAYS	° <sub>F</sub>		° <sub>F</sub>		
FAJITA SHRIMP		Portioned 6 each, tail off, 31-40 count, marinated. Day d tray in pan. Ice bag on top.	dotted. Drip	3 DAYS	° <sub>F</sub>		°F		
HOT WELLS			۰						
LOADED POTATO SOUP	8 oz LADLE	Fresh creamy white consistency. Visible chunks of pota	itoes.	SHIFTLY	°F		°F		
FRENCH ONION SOUP	8 oz LADLE	Dark brown in color. Visible pieces of white onions pres salty or watered down.	sent. Not too	SHIFTLY	° <sub>F</sub>		°F		



#### **LINE CHECK- FRY STATION**

MORE THAN 3/4 FULL - NEVER FILL PAST THE INDENT OR LIP OF THE CONTAINER. ALL HOT FOOD SHOULD

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TOOLS NEEDED: BIO-THERM, TASTING FORKS/SPOONS, SANI-SWABS, PEN, OUNCE

SCALE BE ABOVE 140 DEGREES AND ALL COLD FOOD BELOW 39 DEGREES CLEAN (200 PPM). NO MORE THAN 2 TOWELS PER BUCKET SANITIZER BUCKET Fryers clean. Oil light to golden yellow. Proper rotation being FRYER 1 FRYER 1 FRYER 2 FRYER 3 Pass/Fa Pass/Fail Pass/Fail FRYER 2 FRYER 3 Pass/Fail Pass/Fail Pass/Fail EYE DROPPER TEST KIT FRY OIL TEST SHIFTI Y followed. Filtered twice a day. Set at 350 degrees. Clean, Set at 350 degrees. Fry time chart laminate present. BASKETS/ SKIMMER FRYFRS SHIFTI Y Filtered twice a day. Proper rotation being followed Mild, Hot,- Orange in color. Spicy and buttery flavor. Really, Really WING SAUCES 5 DAYS Hot- Red in color. Spicy. Always held at room temperature. Caramel brown in color. Thick in consistency with a hint of spice BBQ WING SAUCE 5 DAYS Yellow in color. Thick in consisterncy with visible chunks of garlic. GARLIC WING SAUCE 5 DAYS Buttery flavor with a hint of garlic. GARLIC ROMANO SEASONING Shaker. Kept dry. No clumps. 14 DAYS SALT SHAKER Table salt. Bright white in color. 14 DAYS 6 clean stainless steel mixing bowls. 5 for coating wings with mild, MIXING BOWLS SHIFTLY TONGS hot,really really hot sauce, garlic and BBQ sauce. 1 for seasoning Fresh and clean, Inverted. Old, greasy save a days need to be SAVADAYS SHIFTLY discarded. 2# BOATS Fresh and clean, Inverted, Old, greasy boats need to be discarded. SHIFTI Y BREADING STATION Thermometer Present? Yes No Well mixed. Not separated. On ice at all times CHICKEN WET BATH 1/2 PAN DAILY Clean and free of raw pieces of meats. No clumps. On ice at all CHICKEN BREADING 1/2 PAN DAILY times. SEAFOOD WET BATH 1/2 PAN Clean and free of raw pieces of seafood. On ice at all times. DAILY Clean and free of raw pieces of seafood. No clumps. On ice at all SEAFOOD BREADER 1/2 PAN DAILY STAND UP FREEZER Thermometer Present? Yes No Kept Frozen. Covered in box or in container with lid. Not thawed or 5 DAYS POTATO SKINS clumped together (FROZEN) 5 DAYS CORN DOGS Kept Frozen, Covered with lid. Not thawed or clumped together. (FROZEN) Kept Frozen. Covered with film wrap. Not thawed or clumped 3 DAYS ONION RINGS (FROZEN) Kept Frozen, Covered with film wrap. Not thawed or clumped 3 DAYS (FROZEN) COCONUT SHRIMP Kept Frozen. Not thawed or clumped together. SWEET POTATO FRIES Kept Frozen. Not thawed or clumped together. If portioned: weight is 6 ounces frozen, 4 ounces cooked 7 DAVS FRENCH FRIES FRY COOL FR Thermometer Present? Yes **BACON BITS** 2 oz SPOODLE Brown in color. Smoky flavor. 2 DAYS SHREDDED MIXED CHEESE 2 oz SPOODLE Yellow and white shreds of cheese, not dry or clumpy. 3 DAYS CHEESE LOGS Consistent in size. Properly breaded. Not frozen. 5 DAYS CHICKEN FRIED CHICKEN Tenderized, single cubed, 8 ounce chicken breast portion. CHICKEN FRIED STEAK Tenderized, double cubed, 7 ounce beef portion. COUNTRY FRIED PORK STEAK 3 DAYS Tenderized, double cubed 8 ounce pork shoulder portion. WINGS PORTIONED Pre-portioned, 5 flats and 5 drummies. Day dotted. 3 DAYS Pre-cut portions. Strips weigh approximatly 1 ounce. Bagged and CHICKEN TENDERS 4 oz PORTIONED 3 DAYS day dotted. Ice bag kept on top. Drain tray in pan. Pre-cut portions. Strips weigh approximatly 1 ounce. Bagged and CHICKEN TENDERS 9 oz PORTIONED 3 DAYS day dotted. Ice bag kept on top. Drain tray in pan 21-25 count, butterflied. Portioned and day dotted. Ice bag kept on BUFFALO SHRIMP 3 DAYS PORTIONED top. Drain tray in pan. 8 Each 21-25 count. Bagged and day dotted. Ice bag kept on top. Drain FRIED SHRIMP 3 DAYS PORTIONED WHITE ONION STRAWS 1/4 CUP Crisp, fresh, white rings of onions 1/8 inch sliced. Soaking in water. 2 DAYS



# LINE CHECK-PANTRY and DESSERT STATION

Updated: 3.1.18

AM MOD: PM MOD: DATE:

BE	ABOVE 140 DE	GREES AND ALL COLD FOOD BELOW 39 DEGREES.	0002	0.10022	,	SCA	LE.	0.102
SANITIZER BUCKET		CLEAN (200 PPM). NO MORE THAN 2 TOWELS PER BUCKET	2 HRS					
SALAD STATION	UTENSIL	QUALITY IDENTIFIERS	SHELF LIFE*	AM	NOTES:	PM	NOTES:	MGR
SALAD COOLER	Thermometer P	resent? Yes No						
SALAD MIX		Iceberg and romaine mix, light green in color. No brown. Fresh, cold, and crisp. No chunks. Fluffed up.	SHIFTLY					
CHOPPED ROMAINE		Bright green in color. Fresh, cold, and crisp. Fluffed up.	SHIFTLY					
PARMESAN CHEESE	2 oz SPOODLE	Pale white in color, dry and not clumpy.	3 DAYS					
CAESAR DRESSING	2 oz SPOODLE	Creamy parmesan with garlic, anchovy and pepper flavor.	5 DAYS					
GARLIC RANCH DRESSING	1 oz LADLE	Reddish-pink in color. Creamy consistency thoroughly blended.	5 DAYS					
SHREDDED MIXED CHEESE	2 oz SPOODLE	Yellow and white shreds of cheese, not dry or clumpy.	3 DAYS					
DICED TOMATOES	2 oz SPOODLE	Fresh and bright red in color. 1/4 inch dice. No visible seeds. Firm not mushy. Drain tray in pan.	DAILY					
DICED CUCUMBERS	2 oz SPOODLE	Fresh, firm. 1/4 inch dice.	DAILY					
SHREDDED CARROTS	2 oz SPOODLE	Bright orange in color. Fresh.	2 DAYS					
SHREDDED CABBAGE	2 oz SPOODLE	Bright purple and white in color. No browning. Fresh	2 DAYS					
PEPPERONCINI	TONGS	Bright yellow/green in color. Fresh. Not dried out.	2 DAYS					
SLICED RED ONION RINGS		Bright purple in outer color. 1/8 inch thick. At least 2 thumbs width. No broken pieces.	2 DAYS					
PIZZA CRUSTS		Thawed. Covered and/or wrapped, not dried out.	3 DAYS					
MARINARA	1 oz LADLE	Red in color. Chunky tomato blend- not runny.	3 DAYS					
PEPPERONI		Red/brown in color. Fresh, not dried out.	3 DAYS					
CROUTONS	2 oz SPOODLE	Fresh and crunchy. Full pieces not broken or bottom of bag.	2 DAYS					
OIL & VINEGAR CRUETS		Clean glass containers filled with oil and red wine vinegar.	14 DAYS					
UTENSILS		Pizza screen, chilled salad bowls, chilled 9 inch rounds, chilled 13 inch ovals and tongs.						
DESSERT STATION	UTENSIL	QUALITY IDENTIFIERS	SHELF LIFE*	AM	NOTES:	PM	NOTES:	MGR
CHOPPED PEANUTS	1 oz LADLE	Fresh, not stale. Full diced pieces, not too fine.	5 DAYS					
SYRUPS		Rich and creamy in bottles: Chocolate and caramel	7 DAYS					
HOT FUDGE		Pre-portioned packets.	21 DAYS					
UTENSILS		Bev naps for liner, chilled forks, chilled long handled spoons, chilled soup spoon and chilled goblet glasses.						
DESSERT COOLER	Thermomete	r Present? Yes No						
STRAWBERRY TOPPING	1 oz LADLE	Fresh-frozen strawberries in juice. Not dried out. Labeled and dated.	3 DAYS					
CINNAMON		Fresh, in a shaker. Labeled and dated.	DAILY					
CHERRIES		Bright red in color, not dried out. Sitting in own juice.	3 DAYS					
BROWNIES		Individually wrapped and day dotted.	3 DAYS					
APPLE TART		Thawed, individually wrapped and day dotted.	3 DAYS					
CHEESE CAKE		Thawed. Portioned onto a 9 inch round plate, individually wrapped and day dotted.	3 DAYS					
CHOCOLATE CAKE		Thawed. Portioned onto an 11 inch oval plate, individually wrapped, tented and day dotted.	3 DAYS					
CARROT CAKE		Thawed. Portioned onto an 11 inch oval plate, individually wrapped, tented and day dotted.	3 DAYS					
WHIPPED CREAM		Bagged. Bright white in color. Thick consistency not watery or loose.	5 DAYS					

ICE CREAM FREEZER	Thermomet	ter Present? Yes No	0					
VANILLA ICE CREAM	#10 SCOOP	Covered and frozen firm. No icy film. Held at 0 degrees or below.	21 DAYS					
CHOCOLATE ICE CREAM	#10 SCOOP	Covered and frozen firm. No icy film. Held at 0 degrees or below.	21 DAYS					
BREAD STATION	UTENSIL	QUALITY IDENTIFIERS	SHELF LIFE*	AM	NOTES:	PM	NOTES:	MGR
BREAD OVEN	HOT PADS	Set at 325 degrees. Clean inside and out.						
YEAST ROLLS	TONGS	2 ounces in weight. Soft, golden brown and not burnt. First tray loaded when first guest walks in.	15 MIN					
CINNAMON BUTTER	#40 SCOOP	Set up from pars. One scoop per souffle cup. Place cup on trays and stack trays on top of each other. Deli paper separates the trays	5 DAYS					
MELTED MARGARINE	PASTRY BRUSH	Golden yellow in color. Watery consisteny. No remnants of food particles visible in pan.	SHIFTLY					
UTENSILS		Bread baskets with checkered napkin liner and souffle cups.						



## LINE CHECK-STATION

EXPO Unda

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NO PAN SHOULD BE MORE THAN 3/4 FULL - NEVER FILL PAST THE INDENT OR LIP OF THE CONTAINER. ALL HOT FOOD SHOULD TOOLS NEEDED: BIO-THERM, TASTING FORKS/SPOONS, SANI-SWABS, PEN, OUNCE BE ABOVE 140 DEGREES AND ALL COLD FOOD BELOW 39 DEGREES. CLEAN (200 PPM). NO MORE THAN 2 TOWELS PER BUCKET SANITIZER BUCKET 2 HRS 7 DAYS CINNAMON METAL SHAKER Brown in color. No clumping. Crisp, fresh and seasoned with table salt. Properly cooked no limp TORTILLA CHIPS DAILY pieces or portioned and cooked to order. WET NAPS Moist, not dried out. App plates, bev naps for liners, checkered liners, fajita set up plates, nappie bowls, monkey dishes, 11 inch ovals, 13 inch ovals, UTENSILS casserole dishes, steak knives and souffle cups. Weighed and bagged. Day Dotted. No browning or wilting. Butter 5 - 6 oz PORTIONED VEGGIES 3 DAYS present in bag. Weighed and bagged. Day Dotted. No browning or wilting. Butter 6.5-7 oz PORTIONED BROCCOLI 3 DAYS present in bag. MAC & CHEESE SETS Pre-portioned, thawed and day dotted. 3 DAYS Rich yellow-orange in color. Visible tomatoes with chiles . Medium QUESO 3 oz PORTIONED 3 DAYS consistency. Rich yellow-orange in color. Visible ground beef and tomatoes. BEEF QUESO 8 oz PORTIONED 3 DAYS Medium consistency. Weighed and bagged pulled pork pre-mixed with BBQ sauce, Day PULLED PORK 4 oz PORTIONED 3 DAYS dotted. EXPO OPEN COOLERS Thermometer Present? Yes No SHREDDED LETTUCE 1/4 CUP Light green in color. Cold, crisp and crunchy. Sliced thin on slicer. DAILY Green in color. Cut to individual pieces. No browning or wilting. BURGER LETTUCE DAILY Kept in ice water to ensure freshness and crispness. Red in color. 1/4 inch thick. 2 to 3 inches wide. No blemishes or BURGER TOMATOES visible seeds. No ends or center core should be visible. Drain tray in DAILY Bright purple in outer color. 1/4 inch thick. Full onion slice. No BURGER RED ONION RINGS 2 DAYS Bright green in color. Kept in its own brine for flavor. Crisp slices not wilting. PICKLES 3 DAYS Thoroughly mixed. No visible chunks of butter. Smooth consistency with a cinnamon and sugar sweetness. CINNAMON BUTTER #40 SCOOP WHIPPED MARGARINE #40 SCOOP Creamy and light yellow in color. 7 DAYS #40 SCOOP/ #24 SOUR CREAM Bright white in color. Creamy and firm, not runny. 3 DAYS SCOOP SHREDDED MIXED CHEESE 2 oz SPOODLE Yellow and white shreds of cheese, not dry or clumpy. 3 DAYS Yellow and white shreds of cheese, bacon bits and green onions. LOADED MIX 2 oz SPOODLE 3 DAYS Not dry or clumpy. KALE Fresh. No browning. DAILY LEMONS Fresh cut. Juicy. No browning. DAII Y Bright green in color. 2 layers of plastic wrap to protect from GUACAMOLE #24 SCOOP 3 DAYS prowning. Crisp, fresh, bright red in color with visible onions and cilantro. 2 oz SPOODLE/ #24 SCOOP PICO DE GALLO 2 DAYS Drained, Not mushy, Drain tray in pan. SALSA 2 oz SPOODI F Bright red in color kept separtate from pico until ordered. 2 DAYS DICED RED ONIONS TSP Fresh, firm, and purple/white. No clear or brown pieces. DAILY GREEN ONIONS TSP Bright green in color. 1/4 in cut on a bias. 2 DAYS Light green in color. 4 inches in length and no more than 1 inch CELERY 2 DAYS wide. Crisp in ice water. APPLESAUCE 1.5 oz LADLE Golden vellow in color. Sweet taste. 3 DAYS PICKLED JALAPENOS Green in color. Fresh. Not dried out. 3 DAYS MAYONNAISE PORTIONED Creamy white in color. 5 DAYS

HONEY MUSTARD	1 1/2 oz LADLE	Golden yellow in color. Sharp sweet and tangy flavor of honey and mustard.	5 DAYS					
TURMERIC SAUCE	1 1/2 oz LADLE	Bright yellow in color with visible chunkiness. Smooth horseradish and mustard taste.	5 DAYS					
HORSERADISH SAUCE	1 1/2 oz LADLE	Bright white in color with visible chunkiness. Smooth horseradish taste.	5 DAYS					
DILL SAUCE	1 1/2 oz LADLE	Creamy white color with a green specs of dill.	5 DAYS					
TARTAR SAUCE	1 1/2 oz LADLE	Creamy white color with a green tint and visible relish.	5 DAYS					
COCONUT SAUCE	1 1/2 oz LADLE	Creamy white/yellow color with visible strands of coconut flakes.	5 DAYS					
BLUE CHEESE	1 1/2 oz LADLE	Bright white in color with visible chunks of blue cheese. Creamy and thick in consistency.	5 DAYS					
COCKTAIL SAUCE	1 1/2 oz LADLE	Bright red in color. Bold horseradish flavor in a ketchup base.	5 DAYS					
GARLIC RANCH	1 1/2 oz LADLE	Reddish-pink in color. Creamy consistency thoroughly blended.	5 DAYS					
HOT WELL	UTENSIL	QUALITY IDENTIFIERS	SHELF LIFE*	AM	NOTES:	PM	NOTES:	MGR
WHITE GRAVY	1 1/2 oz LADLE	Bright white in color with visible black pepper specks. Smooth and creamy consistency. Not thickened.	4 HRS	°F		°F		
MASHED POTATOS	2 oz SPOODLE	Bright white in color. Creamy consitency, no lumps.	2 HRS	°F		°F		
SAUTÉED MUSHROOMS	2 oz SLOTTED SPOODLE	Fully cooked, moist and firm in texture. Whole button mushrooms.	2 HRS	°F		°F		
SAUTÉED SLICED MUSHROOMS	2 oz SLOTTED SPOODLE	Fully cooked, moist and firm in texture. Sliced pieces not mushy.	2 HRS	° <sub>F</sub>		° <sub>F</sub>		
SAUTÉED ONIONS	2 oz SLOTTED SPOODLE	Fully cooked, moist and firm in texture. Cut pieces not mushy.	2 HRS	° <sub>F</sub>		° <sub>F</sub>		
SAUTÉED GREEN PEPPERS	2 oz SLOTTED SPOODLE	Fully cooked, moist and firm in texture. Cut pieces not mushy.	2 HRS	° <sub>F</sub>		° <sub>F</sub>		
BLACK BEANS	2 oz SLOTTED SPOODLE	Rich black in color. Beans evenly distributed throughout juices. Not	4 HRS	° <sub>F</sub>		°F		
	SPOODLE	too thin- not too thick.						J
RICE	3 oz SPOODLE	Yellow in color. Fully cooked, not clumpy, mushy, or dried out. In pan liner.	4 HRS	° <sub>F</sub>		°F		
RICE AU JUS		Yellow in color. Fully cooked, not clumpy, mushy, or dried out. In	4 HRS	°F		° <sub>F</sub>		
	3 oz SPOODLE	Yellow in color. Fully cooked, not clumpy, mushy, or dried out. In pan liner.  Brown in color. Not diluted, rich beef broth base with a hint of		o <sup>k</sup>		° F		

LINE CHECK-Updated: 3.1.18 TO GO STATION NO PAN SHOULD BE MORE THAN 3/4 FULL - NEVER FILL PAST THE INDENT OR LIP OF THE CONTAINER. ALL HOT FOOD SHOULD BE ABOVE 140 DEGREES AND ALL COLD FOOD BELOW 39 DEGREES. TOOLS NEEDED: BIO-THERM, TASTING FORKS/SPOONS, SANI-SWABS, PEN, OUNCE SANITIZER BUCKET CLEAN (200 PPM). NO MORE THAN 2 TOWELS PER BUCKET PRINTER PAPER ROLLS 2 rolls of paper stocked next to printer PRINTER INK 1 extra ink cartridge stocked next to printer Plasticware - Forks, knives, spoons, napkins UTENSILS LARGE TO GO CONTAINERS Clear, plastic, clam shell, large box SMALL TO GO CONTAINERS Clear, plastic, clam shell, small box BROWN BAGS Small brown bags used for separating cold contiments, silverware, PLASTIC BAGS White plastic thank you bags. 16 oz CUPS 16 oz CUP LIDS KETCHUP PCs One scoop of peanuts in brown bag. Top of bag folded over and folded To Go Menu stapled to top of bag. BAGGED PEANUTS SQUAT CONTAINER SQUAT CONTAINER LIDS SOUFFLE CUPS SOUFFLE CUP LIDS GLOVES WET NAPS Moist, not dried out.

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# LINE CHECK-

Updated: 3.1.18

PM I

**SUNDAY & HOLIDAY SPECIALS** NO PAN SHOULD BE MORE THAN 3/4 FULL - NEVER FILL PAST THE INDENT OR LIP OF THE CONTAINER. ALL HOT FOOD SHOULD BE ABOVE 140 DEGREES AND ALL COLD FOOD BELOW 39 DEGREES. TOOLS NEEDED: BIO-THERM, TASTING FORKS/SPOONS, SANI-SWABS, PEN, OUNCE SCALE. CLEAN (200 PPM). NO MORE THAN 2 TOWELS PER BUCKET SANITIZER BUCKET SUNDAY VEGETABLE 3 oz SPOODLE SUNDAY DESSERT SPATULA 1/2 ROASTED CHICKEN TONGS STUFFING #10 SCOOP FRIED BONELESS PORK CHOP TONGS BROWN GRAVY 2 oz SPOODLE BEER BATTERED FISH TONGS FLOUR DREDGE TONGS BEER BATTER TONGS SLICED ROAST LOIN OF PORK TONGS STUFFING #10 SCOOP PORK GRAVY 2 oz SPOODLE BEEF POT ROAST TONGS VEGETABLES IN GRAVY 2 oz SPOODLE ROASTED TOM TURKEY TONGS TURKEY GRAVY 2 oz SPOODLE CHICKEN POT PIE 6 oz LADLE PIE TOPPER SLICED ROASTED SIRLOIN TONGS MUSHROOM GRAVY 3 oz SPOODLE BAKED HAM TONGS PINEAPPLE SAUCE 1 oz SPOODLE **GRILLED CHICKEN BREAST** TONGS STUFFING #10 SCOOP MUSHROOM GRAVY 2 oz SPOODLE CORNED BEEF CABBAGE, POTATOES, CARROTS TONGS ROASTED LEG OF LAMB TONGS MINT JELLY 2 oz SPOODLE GRAVY 2 oz SPOODLE SPARE RIBS TONGS SAUERKRAUT 2 oz SPOODLE BLACK EYED PEAS 2 oz SPOODLE MEATLOAF SPATULA GRAVY 2 oz SPOODLE