Welcome to the Cody’s Original Roadhouse Hourly Training Program. We are excited for you to be a part of our team and to teach you everything we can in order for you to be a success at Cody’s. Please fill in the facts below so that you can have the proper information if something is to arise during your training process. Please bring this study guide and quiz packet to class every day.

Cody’s Original Roadhouse Restaurant Information

1. **MANAGEMENT STAFF:**

GENERAL MANAGER: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ MANAGER: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

MANAGER: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

KITCHEN MANAGER: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

2. **ADDRESS: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

3. **PHONE NO: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**WEBSITE ADDRESS:** www.codysoriginalroadhouse.com

4. **HOURS OF OPERATION:**

OPEN 7 DAYS PER WEEK

Monday thru Thursday: 3:00 PM - 10 PM

Friday and Saturday: 3:00 PM – 11 PM

Sunday: 11:00 AM - 10 PM

**NOTE:** **Opening & Closing times may vary – check your restaurant hours.**

**NOTE:** Restaurants Restaurant is always ready 15 minutes prior to opening. Also, will stay open 15 minutes past posted closing time.

|  |  |  |  |
| --- | --- | --- | --- |
| Training Schedule for the Week | | | |
|  | Date | Time | Trainer |
| Day 1 |  |  |  |
| Day 2 |  |  |  |
| Day 3 |  |  |  |
| Day 4 |  |  |  |

Grill Training Process Overview

**Options for training times:**

2:00-2:45 Class with food show, Quiz review, Evaluation

2:45-3:15 Set-up of area with Trainer/Pre-Meal

3:15-9:00 Follow

9:00-9:30 Clean-up/Re-stock of area with Trainer

**OR**

4:00-4:45 Set-up of area with Trainer

4:45-9:00 Pre-Meal/Follow

9:00-9:45 Class with food show, Quiz review, Evaluation

9:45-Close Hands on/Clean-up/Re-stock of area with Trainer

Day 1

***Class Topics-***

* The Mechanics of Grilling
* Minimum Safe Internal Cooking Temperature and Times
* Steak Temperature Descriptions
* Meat Seminar with Meat Cutter or Lead Trainer
* Menu Descriptions (Steaks, Chops, & Ribs)

***Follow Topics-***

* Round Robin: 30 minutes in each area. MEAT ROOM, BROILER, FLAT/FRY/PANTRY, EXPO
* Meat Room- Observe meat cutting techniques, meat cutter responsibilities including marinating of chicken/beef, pull thaws, and view all hand cut steaks
* Broiler- Observe proper grill mechanics, communication, pulling of checks, and selling of food
* Flat/Fry/Pantry - Observe proper mechanics, communication, plate set up, and flow of kitchen
* Expo- Manager and/or Expo in window out explains Picture Perfect Plate Presentations and menu descriptions

***Cody’s Signature Dishes to Share During Classroom-***

* Order your choice of 2 signature Cody’s dishes to share: 10oz Sirloin Steak, ½ Rack Baby Back Ribs, Roadhouse Chopped Steak, or 12oz Slow Roasted Prime Rib of Beef

The Mechanics of Grilling

1. Carefully read each ticket - Note products, cooking temperatures, and special instructions.
2. When loading food on the grill:

* Load from left to right or right to left depending upon the flow of your kitchen- lining up each set of food with the ticket (for easy double checking that all food is on grill)
* Always load according to the degree of doneness. The top of the grill is the hottest part with the bottom being the coldest.
  + E.G.: A ticket reads: 14oz ribeye – well done, 8oz sirloin – medium well, half rack of ribs, and a Half Chicken. Load the grill in this order from top to bottom: ribeye – well done - on top, followed by sirloin – medium well, then the chicken, and lastly the ribs at the bottom of the grill.
* Place the food close together, sometimes even touching, so that heat does not escape from the extra space between the food

1. Each grill cook should load his/her grill to the maximum amount of food that can be cooked promptly and accurately.

* This should be approximately 8-10 consecutive tickets.
* Once the grill is full, the grill cook can concentrate on accurately grilling food without being confused with new orders being placed on his/her grill.

1. Seasoning

* All items receiving Cody’s Steak Seasoning should be seasoned on both sides when placing on the grill.
* Ensure an even, coast to coast seasoning covers every steak.

1. Following all recipe and specification guidelines:

* Once on grill the items will cook for an appropriate amount of time then turn at a 45° angle to form diamond shaped grill marks.
* Flip applicable item over 1 time, cook for an appropriate amount of time, then turn at a 45° angle and form diamond shaped grill marks.
* Do not touch food or press food except to flip – it causes the food to lose heat.
* Never press a burger on the grill as it will dry out the meat and slow the cook time.
* Only use reflector weights for MW or W steaks only

1. Follow the recipe and specifications when removing products from the grill - place the product at 6:00 on the appropriate plate with the lean side facing out.
2. When an order is completed, it should be “pulled” from the grill all at one time and put on a plate with the ticket – placement is the key to make sure all items are completed together.
3. When the grill has been emptied, it should be cleaned with a grill brush to remove any food particles or carbon build-up. After brushing the grill, lightly oil the grill, which will help prevent the food from sticking. When ready, load the next set of tickets and the same cycle starts again.
4. Do not butterfly a filet unless the ticket specifies.

Minimum Safe Internal Cooking Temperatures and Times

Cook each food to at least its minimum safe internal temperature and for at least the time indicated, to avoid food borne illness:

|  |  |
| --- | --- |
| **FOOD ITEM** | **MINIMUM SAFE INTERNAL TEMPERATURE** |
| Poultry | 165º F (73.9ºC) for 15 seconds |
| Ground meats (including ground beef and ground pork) | 155ºF (68.3ºC) for 15 seconds |
| Pork, game animals, comminuted fish and meats | 155ºF (68.3ºC) for 15 seconds 150ºF (65.6ºC) for 1 minute  145ºF (62.8ºC) for 3 minutes |
| Beef Roasts | 145ºF (62.8ºC) for 3 minutes  140ºF (60ºC) for 12 minutes  130ºF (54.4ºC) for 12 minutes |
| Fish, seafood, beef (cubes, slices, etc.), and all other potentially hazardous foods not listed | 145ºF (62.8ºC) for 15 seconds. |

Steak Temperature Descriptions

Temperatures are critical for all steaks, steak chunks and burgers.

**Temperature Abbreviation Description**

Rare R Cool, Red Center

Medium Rare MR Warm, Red Center

Medium M Hot, Pink Center

Medium Well MW Hot, Thin Line of Pink

Well W Hot, No Pink

If the steak has not been cooked to the guest’s specifications, return it to the grill. This will allow the grill cook to grill the steak as the guest requested before it goes to the table. Notify a manager immediately about any problems or concerns.

Meat Seminar

**At Cody’s, we hand cut and age our steaks in house. All steaks are grilled over an open flame and seasoned with our own Cody’s steak seasoning and steak ‘sauce’ (unless otherwise requested by the guest).**

**Sirloin-** All of our sirloins are Certified USDA Choice beef. Top Sirloin is the most popular and considered a somewhat lean variation to the red meat selections. In this cut of meat, most of the fat is removed so as to allow for only meat. While it is generally not full of flavor, the top sirloin comes from the top of the short loin area which is tender. We also hand tenderize to assure its greatness.

8oz Sirloin- Used for Sirloin Steak Salad and Early Bird Sirloin Steak

10oz Top Sirloin- 10oz Top Sirloin Steak

14oz Top Sirloin- 14oz Top Sirloin Steak

**Ribeye-** Ribeye is a tender and fatty piece of meat cut from the rib of the cow. It is considered the most popular of red meat selections. The flavor of the ribeye is attributed to the fat marbling which runs through the slice of meat and melts during cooking. The key to optimal flavor in the ribeye is to cook the meat thoroughly to fully melt down the fat level of the marbling, thereby enhancing the flavors.

14oz Ribeye- Ribeye Steak 14oz

20oz Ribeye- Ribeye Steak 20oz

When a Ribeye loin is seasoned with own blend of herbs and spices and slow roasted in an oven it becomes Prime Rib.

10oz Prime- Early Bird Grilled Prime Rib of Beef (where applicable), Combos

12oz Prime- Slow Roasted Prime Rib of Beef, 12oz

16oz Prime- Slow Roasted Prime Rib of Beef, 1lb

**Tenderloin-** The tenderloin is the most tender cut, and some say less flavorful. When a filet is ordered Medium Well or Well

Done, ask the guest if they would like their filet butterflied. This means the filet is sliced through the thick side of the steak without cutting

all the way through. The steak then “unfolds” and lies thin, flat and into what looks like a butterfly shape, exposing most of the meat

to the heat.

6oz Filet- Bacon Wrapped Filet Mignon, 6oz (CAN NOT BUTTERFLY DUE TO BACON WRAP)

9oz Filet- Filet Mignon, 9oz

**Short Loin-** This cut has a bone which separates two different types of steaks- the strip loin and the tenderloin. This cut yields types of steak including Porterhouse, T-bone and Kansas City Strip.

T-Bone Steak- 18oz. New York strip on one side of the bone and a small filet on the other side.

Porterhouse Steak- 24oz. New York strip on one side of the bone and a larger filet on the other side.

**Flap Meat-** Is from of the bottom of a sirloin butt. It is a relatively lean cut which is typically sold as a whole cut of meat. It is one of the most versatile cuts of meat that is great using fast-cooking methods like grilling or searing and it is also excellent cooked whole and sliced. It’s course texture that takes marinades and seasonings well.

Fajita Beef**-** 24 hour marinated beef used for the Sizzlin’ Beef Fajitas (8oz), Beef Quesadilla (8oz)

**Since our steaks are hand cut, we use our “mis-cuts” as other menu items such as Early Bird Steak Chunks and ground beef. These pieces could be from any cut of sirloin, ribeye, or filet.**

**Ground Beef**- Roadhouse Chopped Steak (12oz), Early Bird Chopped Steak (8oz), Sunday Special Chopped Steak (8oz), Burgers (8oz), and Kid Burger (4oz)

**Steak Chunks-** Early Bird Steak Chunks (8oz)

**Chicken Fried Steak**- Tenderized and hand breaded random pieces of beef (7oz)

Cody’s Roadhouse Menu Descriptions:

Steaks, Chops and Ribs

Our steaks are hand-cut fresh daily on premises from USDA graded beef. Seasoned with our own spices and char grilled the way the guest likes it.

All dinner Entrees include Our Famous Bottomless Salad Bowl with Cody’s Garlic Ranch Dressing, Fresh Baked Sweet Yeast Rolls with Cinnamon Butter and your Choice of Side.

**FILET MIGNON**

A lean, tender and tasty favorite. (Can make it bacon wrapped for $1.00 extra), if MW or W done, can be butterflied.

Abbreviation: 9 Filet

Portion: 9 oz. Tenderloin steak

Service: Served on 11 ½” platter

**Station: BROILER**

**BACON WRAPPED FILET MIGNON**

Just as tender and tasty for the smaller appetite.

Abbreviation: 6 Filet

Portion: 6 oz. Tenderloin steak wrapped in bacon

Service: Served on 11 ½” platter

**Station: BROILER**

**RIBEYE STEAK**

Well-marbled with lots of good taste and flavor.

Abbreviation: 14 Rib 20 Rib

Portion: 14 oz. Ribeye 20 oz. Ribeye

Service: Served on 11 ½” platter

**Station: BROILER**

**SLOW ROASTED PRIME RIB OF BEEF**

Slow roasted and when it’s gone, it’s gone. We roast the whole prime rib and season it with our own blend of herbs and spices served with au jus. Horseradish sauce also available (upon request).

Abbreviation: 12 Prime 1 lb. Prime

Portion: 12 oz. Prime Rib 1 lb. Prime Rib

Service: Served on 11 ½” platter with au jus in 3 oz. soufflé cup. (Creamy horseradish served in 2 oz. soufflé cup upon request)

**Station: BROILER**

**PORTERHOUSE PORK CHOP**

A bone in chop that is tender, juicy, and chargrilled. Served with or without BBQ sauce.

Abbreviation: PH Chop BBQ PH Chop

Portion: 12oz Bone-in Chop

Service: Served on 13” platter. Garnished with 3 oz. portion of applesauce, sprinkled lightly with cinnamon, in a monkey dish.

**Station: BROILER**

**BABY BACK RIBS- ½ Rack or Full Rack**

Our ribs are better than some of the best Rib Joints in town. Full or half slab of barbecued baby back pork ribs basted with Cody’s BBQ sauce.

Abbreviation: 1/2 Rack Full Rack

Portion: 1/2 Rack (6-7 bones) Full Rack (12-13 bones)

Service: ½ Rack served on 11 ½” platter with kale and wet nap

Full Rack served on 13” platter with kale and wet nap

**Station: BROILER**

**TOP SIRLOIN STEAK**

A flavorful steak from USDA Choice Top Sirloin beef.

Abbreviation: 10 Sir 14 Sir

Portion: 10 oz. Sirloin steak 14 oz. Sirloin steak

Service: Served on 11 ½” platter

**Station: BROILER**

**T-BONE STEAK**

A NY Strip on one side of the bone and a small filet on the other.

Abbreviation: T-Bone

Portion: 18 oz. Shortloin steak

Service: Served on 13” platter

**Station: BROILER**

**PORTERHOUSE STEAK**

A NY Strip on one side of the bone and a larger filet on the other.

Abbreviation: PH

Portion: 24 oz. Shortloin steak

Service: Served on 13” platter

**Station: BROILER**

**ROADHOUSE CHOPPED STEAK**

Pieces of beef from our steaks that are ground and formed into patties and topped with sautéed onions.

Abbreviation: Chpd Stk

Portion: 12 oz. Patty

Service: Served on 11 ½” platter and topped with 2 oz (vol) of sauteed onions.

**Station: BROILER**

**CHICKEN FRIED STEAK**

A cubed piece of steak (could be cut from any type of loin), hand breaded, deep fried.

Abbreviation: CFS

Portion: 7 oz. Cut

Service: Served on 11 ½” platter and topped with 3 oz of white gravy.

**Station: FRY**

**ADD TO YOUR STEAK**

Scoop of Sautéed Mushrooms Topper- $1.19

Scoop of Sauteed Onions Topper- $1.19

Blue Cheese Crumble Topper - $1.99

Garlic Butter- $1.99

**Cody’s Original Roadhouse Broiler Day 1 Quiz**

**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Score \_\_\_\_\_\_/10**

1. When an order is complete it should be pulled all at one time. True or False
2. Fish, seafood, beef (cubes, slices, etc.) and all other potentially hazardous foods not listed should be cooked to a minimum internal temperature of

A) 140 ̊F

B) 145 ̊F

C) 160 ̊F

D) 165 ̊F

1. Match the following temperature to its description

\_\_\_\_\_ Rare A) Hot, Pink Center

\_\_\_\_\_ Medium Rare B) Hot, No Pink

\_\_\_\_\_ Medium C) Cool, Red Center

\_\_\_\_\_ Medium Well D) Warm, Red Center

\_\_\_\_\_ Well E) Hot, Thin Line of Pink

1. The 7 ounces of random cuts cubed, breaded and deep fried is \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
2. The Top Sirloin Steak is offered in what sizes? \_\_\_\_\_\_\_ oz. and \_\_\_\_\_\_oz.
3. The Ribeye is offered in a \_\_\_\_\_\_oz. and \_\_\_\_\_\_\_oz. portion.
4. The Bacon Wrapped Filet Mignon is \_\_\_\_\_\_oz. while the Filet Mignon is \_\_\_\_\_\_\_\_oz.
5. We hand \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ our steaks in house.
6. The T-Bone Steak is \_\_\_\_\_\_oz. and the Porterhouse Steak is \_\_\_\_\_oz.
7. Do we put diamond or square marks on our steaks? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Trainee Evaluation

**Day 1**

(Completed by trainer with trainee present and signed off by a manager)

Trainee arrived to work on time? YES NO

Trainee arrived in proper uniform? YES NO

Did trainee attend a meat room introduction with the Meat Cutter? YES NO

If no (Meat Cutter not present), what day during the next 2 days of training will the trainee attend this session?

(Please lock in a date and time now) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Trainee spent allocated time cooking alongside trainer? YES NO

Was trainee involved and attentive to all training? YES NO

Does trainee accept constructive feedback? YES NO

Notes for next day’s training/areas to focus on: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Trainee Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Trainer Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Manager Signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date\_\_\_\_\_\_\_\_\_\_\_\_

Day 2

***Class Topics-***

* Prep Sheet
* Weight vs Volume
* Ticket Reading and Loading of the Checks Process
* Priority Check Procedures
* Menu Descriptions (Starters, Soup & Salads)

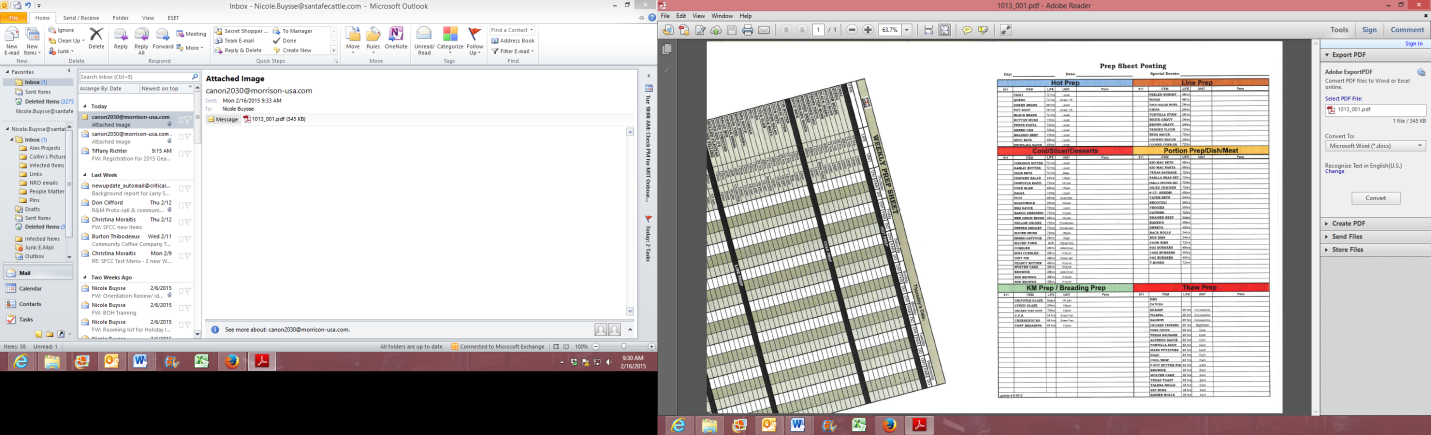
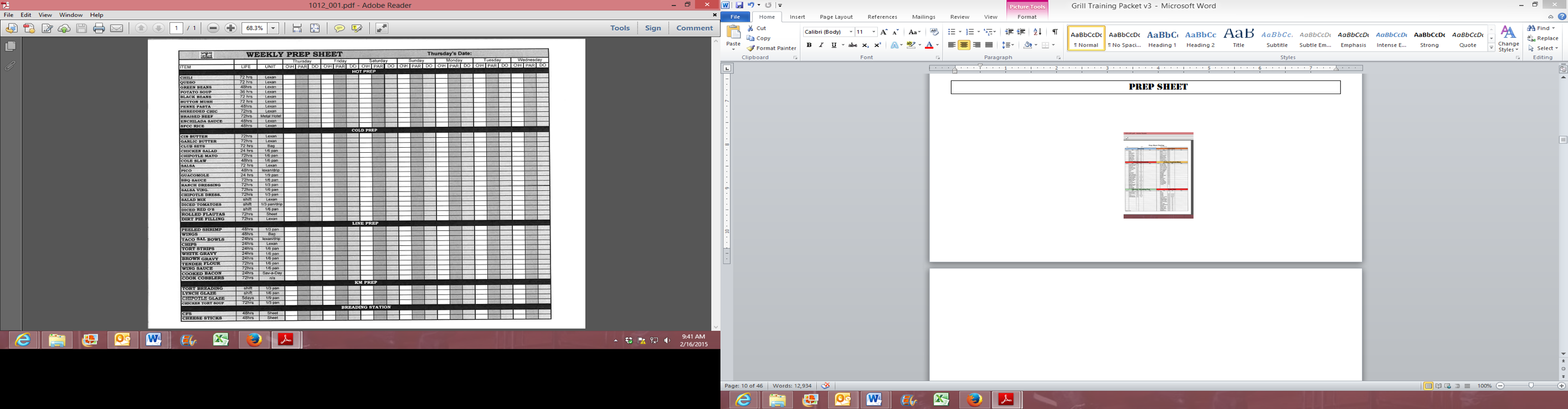
***Follow Topics-***

* Explanation of how to read a prep sheet, details of following recipe and spec books, labeling and dating, and sign off by manager
* Validate trainee understands how to use a scale and measuring utensils properly
* Trainer reviews grilling mechanics, steak temperatures, and picking and plating procedures.
* Trainee pulls checks from printer and loads 1-3 checks onto grill following recipes and standards
* Trainee sells checks off grill to Expo following recipes and standards
* Trainee familiarizes self with banquet and priority checks

***Cody’s Original Roadhouse Signature Dishes to Share During Classroom*-**

* Order Cody’s Roadhouse Salad and your choice of 1: Jumbo Onions on a Stick, Cheesy Cheesy Shrimp or Fried Cheese Logs.

Prep Sheet

The prep sheet is a tool used daily in each department. A prep sheet is completed daily by the Kitchen Manager. The kitchen manager will record his or her “on-hands” (the number of product on the shelf) and “prep amounts” (the amount of that item that they will need to make for the day). Depending on the current “par levels” (the predetermined number based upon historical trends, days of the week, and previous week’s usage) certain product may or may not need to be prepped today. Use only approved recipes when prepping. Prep is mainly done during the day, but some items might need to be made during the PM shift also. Note 9-1-1 items. These are items which need to be made first. Ensure only the amount which the manager records are the amount that is made. By making less or more of an item can affect the shift and the amount of product for the day. If fewer products are made, there is a likely chance that the food items will run out. If more product is made, there is a chance that the product will need to be disposed of because it will not be used before its expiration.

Weight vs Volume

**Weight:** Scales are important tools that need to be used when any recipe needs to be portioned. It is essential that all products are weighed accurately to ensure consistency, proper sized portions, and controlling food costs. Scales are used to accurately measure specified amounts or portions of a product for prep or serving.

There are 2 types of scales:

1. Pound Scale- measures weight in pounds

2. Ounce Scale- measures weight in items of 2 pounds or less

Each of these dial scales are in a dial and digital version.

There are four main parts to a dial scale:

1. The dial indicates the setting

2. The needle points to the weight of the product

3. The adjusting screw is used to adjust and set the needle for proper weight/portioning

4. The platform is where the item to be weighed or portioned is placed. Never set food directly on the platform. Use paper, plastic, a sav-a-day, or a container.

\* In order to weigh or portion the correct amount, weight allowance must be made for the container being used to hold the product. To make this adjustment, place the empty container on the platform and turn the adjusting screw until the needle points to “zero”. It is now ready to being weighing/portioning. Or if using a digital scale, place the empty container on the platform and push the “tare” button to zero out the scale. Now you can place the product in the container to get the proper weight.

Cleaning a scale:

The person using the scale is responsible for rinsing and sanitizing it by hand immediately after use. Never run a scale through the dishwasher.

Storing a scale:

Place the scale on the designated shelf. Never stack or store anything on top of the scale. To prolong the life of your scale, always pick it up by the base, never the platform.

**Volume**: Measuring utensils are important tools that need to be used when any recipe needs to be portioned. It is essential that all products are measured accurately to ensure consistency, proper sized portions, and controlling food costs.

Utensils are used to accurately measure specified amounts or portions of a product for prep or serving. There are several types of utensils. To name a few:

1. Tsp

2. Tbsp

3. Cup

4. Pint

5. Quart

6. Gallon

There are 5 main parts to using measuring utensils:

1. Know the difference between liquid and dry measures and use the appropriate one for each task. While they hold the same volume, they are used differently. Measurements are labeled on each measure.

2. Use liquid measure for liquids, such as water, milk, or oil. Fill the cup to the appropriate line, place it on a level surface, and read it with your eye at the level of the liquid. Water surface curves downward, so use the bottom of the curve for accurate measurement and not the edge that is against the measuring cup. This is helpful in bread recipes where the exact amount of water is crucial.

3. Use dry measure for powders, such as sugar, salt, and baking powder. Spoon or scoop the powder lightly into the cup. Run a knife or spatula across the top to level the surface and scrape any excess back into the jar or canister.

4. Use liquid measure for any liquids by measuring it into a measuring spoon and filling it full.

5. Measure a “heaping” or “rounded” tablespoon, teaspoon, or (less frequently) cup. This quantity is not so precise, but it is generally a moderately sized, round mound, or heap of the dry ingredient in addition to that which fills the spoon.

Note: There is a difference of measurements with weight and volume. Weight is something you put on a scale to weigh; volume is something you put in a utensil of measurement. As Albert Einstein asked, “Which weighs more, a ton of feathers or a ton of bricks?”

The answer is they both weigh the same. A ton is 2000lbs. If you put a ton of feathers and bricks on a scale you would certainly use less bricks and more feathers to get to a ton of weight. The same goes if you would put an ounce of bricks on a scale to weigh vs an ounce of bricks measured in volume. You would not have the same amount of brick on each of the measurement tools.

Ticket Reading and Loading of the Checks Process

Loading of the Grill: Number of grill cooks on a shift is determined by the expected volume of that shift.

One grill cook: Grill cook pulls all tickets from the printer. The printer is stocked with single ply paper rolls. The white check is kept by the grill cook to place items on the grill.

Two or more grill cooks: Each grill cook pulls a pre- determined number of checks from the printer in a consecutive order (e.g., the first grill cook pulls 8 checks, the second grill cook then pulls the next 8 checks and continues rotating pulls throughout the shift).

When loading your grill, ensure the grill is clean and seasoned (oiled down). Load the grill to align your checks with the food on the grill. Load according to doneness. The top of the grill is usually the hottest with the bottom portion being cooler. Pack alike items tightly on the grill to keep the heat trapped in the grill. Any gaps will allow the heat to escape.

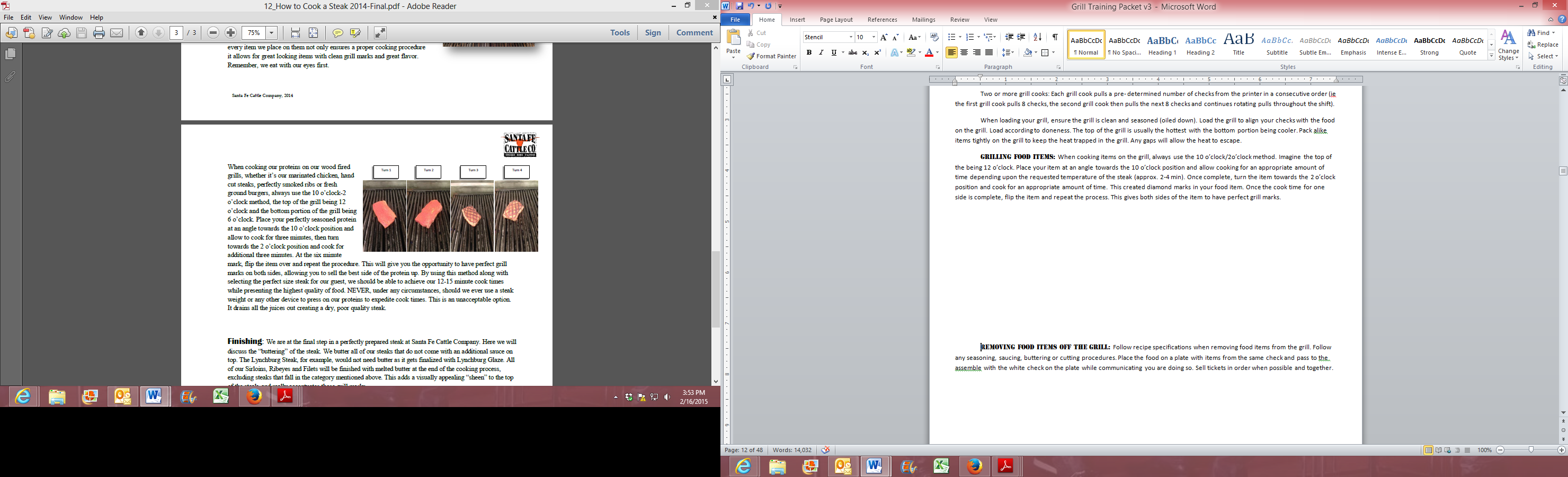
Reading the ticket:

 **Table number**

**Server’s name Time check was rang into kitchen**

**What is being ordered Temperature of steaks**

**Sides**

Grilling Food Items: When cooking items on the grill, always use the 10 o’clock/2o’clock method. Imagine the top of the grill being 12 o’clock. Place your item at an angle towards the 10 o’clock position and allow cooking for an appropriate amount of time depending upon the requested temperature of the steak (approx. 2-4 min). Once complete, turn the item towards the 2 o’clock position and cook for an appropriate amount of time. This creates diamond marks in your food item. Once the cook time for one side is complete, flip the item and repeat the process. This gives both sides of the item perfect grill marks. Once placed on the grill, all steaks will be flipped only once and seasoned 2 times total (each side before placing on the grill). The less you touch it, the better the result.

When grilling ribs place the bone side down and let them cook for 4 minutes, flip. Cook for 3 minutes brush with BBQ sauce then flip. Brush with BBQ sauce on other side and cook for 1 minute, flip. Cook for 1 minute. Total cook time is 9 minutes. The marrow at the end of the bones will be sizzling when hot enough to serve to the guest. Remove from grill. After plating the Expo will brush hot BBQ sauce on the ribs one last time.

Removing Food Items off of the grill: Follow recipe specifications when removing food items from the grill. Follow any seasoning, saucing, buttering or cutting procedures. Place the food on a plate with items from the same check, pass to the expo with the white check on the plate, while communicating you are doing so. Sell tickets in order when possible and together.

Priority Check Procedures

Any time a guest needs their steak cooked up or re-cooked this is called a priority. When a guest’s food is not prepared and served according to the order it is the top priority of the manager and server to solve this problem.

* The server will return the food to the kitchen and explain the problem to the expo or kitchen manager.

Ex: “I need this steak cooked up please” or “I need this steak re-cooked please”

* The server will give the food item to the expo/km and fill out the priority slip with the correct information.
* The station that has the priority will fix the issue by making a new item or cooking it up.
* The manager will always deliver the priority to the table. The item along with a new side will be on the plate.

Graphical user interface, application

Description automatically generated

Cody’s Roadhouse Menu Descriptions:

Starters, Soup & Salads

STARTERS

**FRIED CHEESE LOGS**

5 hand cut mozzarella cheese sticks, hand-breaded and deep fried. Served with marinara sauce.

Abbreviation: Ch Logs

Portion: 5 Sticks

Service: Served on an 11-inch oval platter in a small fry basket, sprinkled with Garlic Romano Seasoning and

served with 3 oz. of warm marinara sauce in a monkey bowl and soup spoon.

bowl

**Station: FRY**

**JUMBO ONIONS ON A STICK / ONIONS ON A ½ STICK**

Our homemade, hand battered and deep-fried onion rings, piled high on a wood skewer.

Abbreviation: O-Stick ½ Stick

Full Portion: 8-10 onion rings stacked on a wooden stick

Half Portion: 4-5 onion rings stacked on a wooden stick

Service: Served on a 13-inch oval platter, with 3 oz. turmeric dip in a monkey bowl and soup spoon.

**Station: FRY**

**CHEESY CHEESY SHRIMP**

Large shrimp in garlic butter topped with lots of cheese & melted to perfection.

Abbreviation: Cheesy Shr

Portion: 6 ea. (21/25ct) Butterflied Shrimp

Service: Served in escargot dish on 11 ½” platter. Garnish with 2 rolls, lemon wedge and kale.

**Station: FLAT**

**LOTS OF CHEESE & BACON FRIES**

Our Roadhouse fries smothered with a mix of Jack and cheddar cheese and fresh chopped bacon.

Abbreviation: Ch Fries

Portion: 14 oz. Fries, 6 oz. shredded cheese and 2 oz bacon bits

Service: Served on 11 ½” platter with 3 oz. soufflé cup of garlic ranch dressing

**Station: FRY**

**CODY’S BUFFALO SHRIMP**

Our large shrimp butterflied, hand breaded and deep fried. Tossed in choice of Mild, Hot or Really Really Hot sauces.

Served with Cody’s Ranch or Blue Cheese Dressing.

Abbreviation: Buff Shr (M) or (H) or (RRH)

Portion: 7 (21/25ct) Butterflied Shrimp

Service: Place a bev nap on a 9” plate. Nappy bowl filled with shredded lettuce and cooked shrimp with tails out around rim of bowl. Place 2 oz. soufflé cup of ranch or bleu cheese dressing in shrimp bowl with lemon and kale. Place on top of checkered bev nap on a 9” plate.

**Station: FRY**

**CODY’S WINGS**

A big portion of breaded Jumbo wings. Tossed in choice of Mild, Hot or Really Really Hot sauces, BBQ sauce or Garlic. Served with Cody’s Ranch or Blue Cheese Dressing.

Abbreviation: Buff Wings (M) or (H) or (RRH) or (BBQ) or (Gar)

Portion: 10 Wings (5 drums, 5 flats)

Service: Served tossed in choice of sauce and mounded on the long side of a 11 ½” platter with 2 oz. soufflé cup of ranch or bleu cheese, 5 celery sticks, kale and a wet nap

**Station: FRY**

**BONELESS CHICKEN WINGS**

Boneless chicken bites, hand breaded and deep fried. Tossed in Mild, Hot or Really Really Hot, BBQ sauce or Garlic. Served with Cody’s Ranch or Blue Cheese Dressing.

Abbreviation: B-less Wings (M) or (H) or (RRH) or (BBQ) or (Gar)

Portion: 10 oz.

Service: Served tossed in choice of sauce and mounded on the long side of a 11 ½” platter with 2 oz. soufflé cup of ranch or bleu cheese, 5 celery sticks, kale and a wet nap

Station: **FRY**

**TOSTADA CHIPS WITH QUESO**

Creamy cheese with hint of jalapeno and garnished with pico de gallo.

Abbreviation: Chips & Queso

Portion: 8 oz. of queso and 6 oz. of tortilla chips

Service: Queso served in a nappy bowl, garnished with pico de gallo on a checkered wax paper lined 13” platter

with tortilla chips.

**Station: PANTRY**

**TOSTADA CHIPS WITH SALSA**

Thick and spicy served with tortilla chips

Abbreviation: Chips & Salsa

Portion: 8 oz. of salsa and 6 oz. of tortilla chips

Service: Salsa served in a nappy bowl on a checkered wax paper lined 13” platter with tortilla chips.

**Station: PANTRY**

**CHIP & DIP TRIO**

Salsa, Queso and Guacamole with tortilla chips.

Abbreviation: Trio

Portion: 3 oz of salsa, 3 oz of queso, 3 oz of guacamole and 6 oz. of tortilla chips

Service: Salsa in monkey dish with chive garnish, queso in monkey dish with pico garnish, guacamole in monkey

dish with diced red onion garnish served on lined 11 inch platter. Served with tortilla chips in a basket on

the side.

**Station: PANTRY**

SOUPS & SALAD

**NOTE: ALL SALADS SERVED WITH FRESH BAKED YEAST ROLLS\***

\*1 roll per person plus one for the table. 1 #40 scoop of cinnamon of butter per 5 rolls.

**SOUP OF THE DAY**

Each day the kitchen chooses a different soup- varieties include potato, chicken noodle, tomato bisque, etc.

Served as a cup or bowl.

Abbreviation: C-SOD B-SOD

Portion: Cup - 1 bouillon cup (6 oz) Bowl - 1 soup bowl (8 oz)

Service: 1 package of oyster crackers and soup spoon.

Cup served on a bev nap lined 6" round app plate, bowl served on a bev nap lined 9” round plate.

**Station**: **PANTRY**

**BAKED FRENCH ONION SOUP IN A CROCK**

Rich beef stock with sautéed onions, a toasted bread round, and hot melted provolone cheese.

Abbreviation: Onion Soup

Portion: 9 oz. onion soup, 1 French Onion Soup Crouton, and 2 Slices of Provolone Cheese.

Service: Soup crock served on a bev nap lined 9” round plate with a soup spoon.

**Station: PANTRY**

**SOUP AND BOTTOMLESS SALAD BOWL**

Choice of French Onion Soup or Bowl of Soup of the Day and Bottomless Roadhouse Salad (Can sub Caesar if requested)

Abbreviation: S&S (SOD or FO and BSAL or BCSAL)

Portion: Bowl - 1 soup bowl (8 oz) or 9 oz. onion soup, 1 French Onion Soup Crouton, 2 Slices of Provolone

cheese and 2.5c salad mix, 1oz cheese, 1oz tomatoes, 1oz cucumbers, 1 oz

eggs, 1oz carrots, 1oz cabbage, 1-2 onion rings, 3 croutons, 1 pepperoncini with 1 oz Cody’s Ranch

dressing.

Service: Bowl of soup served on a bev nap lined 9” round plate or Soup crock on a bev nap lined 9” round plate

with a soup spoon. Bottomless salad bowl brought to table. 9” cold salad plate and 6" tongs needed.

**Station: PANTRY**

**CODY'S ROADHOUSE SALAD BASE**

Iceberg lettuce, romaine, cucumbers, cheese, tomatoes, eggs, red cabbage, shredded carrots, pepperoncini, red onion, croutons, and tossed in our homemade garlic ranch dressing.

Abbreviation: RH Sal

Portion: 6 Cups lettuce mix, 1.5oz cheese, 1.5oz tomatoes, 1.5oz cucumbers, 1.5oz eggs, 1.5oz cabbage, 1.5oz

carrots, 1 pepperoncini, 3-4 onion rings, 6 croutons and choice of protein topper.

Service: Served on a chilled 13” platter with chilled dinner fork.

**Station: PANTRY**

**JUST PLAIN CAESAR SALAD BASE**

Fresh cut romaine, seasoned croutons, parmesan cheese and tossed with our own Caesar dressing.

Abbreviation: Caes

Portion: 6 Cups romaine, 2 oz. parmesan cheese, 6 croutons mixed with 2 oz. Caesar dressing and choice of protein topper.

Service: Served on a chilled 13” platter with chilled dinner fork.

**Station: PANTRY**

**SALAD BASE CAN BE TOPPED WITH ANY OF THE FOLLOWING:**

**Grilled, Blackened or Fried Chicken Salad**

Abbreviation: Gr Chic RH Sal or Gr Chic Caes

Blk Chic RH Sal or Blk Chic Caes

Fr Chic RH Sal or Fr Chic Caes

Portion: 8 oz chicken breast

**Sirloin Steak Salad**

Abbreviation: Stk (temp) RH Sal or Stk (temp) Caes

Portion: 8 oz sirloin steak

**Grilled Shrimp Salad**

Abbreviation: Shr RH Sal or Shr Caes

Portion: 2 Shrimp skewers

**Grilled or Blackened Salmon Salad**

Abbreviation: Gr Sal RH Sal or Gr Sal Caes

Blk Sal RH Sal or Blk Sal Caes

Portion: 8 oz Salmon

**CODY’S BOTTOMLESS SALAD BOWL**

Iceberg lettuce, romaine, cucumbers, cheese, tomatoes, eggs, red cabbage, shredded carrots, pepperoncini, red onion,

croutons, and our homemade garlic ranch dressing all tossed at the table

Abbreviation: BSAL

Portion: 2.5c salad mix, 1oz cheese, 1oz tomatoes, 1oz cucumbers, 1 oz eggs, 1oz carrots, 1oz cabbage, 1-2 onion

rings, 3 croutons, 1 pepperoncini with 1 oz Cody’s Ranch dressing per person.

Service: Bowl with premade house salad brought to table. Need 9” cold salad plates and 6" tongs. Server to toss

salad and serve portions to each guest. It is bottomless, so ask if the guest would like more salad when necessary.

**Station: PANTRY**

**Cody’s Original Roadhouse Broiler Day 2 Quiz**

**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Score \_\_\_\_\_\_/10**

1. We use a \_\_\_\_\_\_\_ sheet to determine items that need to be made for the day.
2. Waste
3. Prep
4. Recipe
5. Cheat
6. We prep every item every day. True or False
7. We have 2 scales; one to measure \_\_\_\_\_\_\_\_\_\_\_\_ and one to measure \_\_\_\_\_\_\_\_\_\_\_\_.
8. Pounds/ Ounces
9. Grams/ Ounces
10. Pounds/ Grams
11. Ounces/ Kilograms
12. We place food directly on the platform of the scale. True or False
13. What does the term “Priority” mean?

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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1. Cody’s Roadhouse Entrée Salad and Just Plain Caesar Salad can be topped with the following 4 choices (be detailed with your answers):
2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
6. The Sirloin Salad has an \_\_\_ oz. \_\_\_\_\_\_\_\_\_\_\_ steak.
7. Are our Cody’s wings grilled or fried? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

9. The grilled Chicken Salad has an \_\_\_\_ oz. grilled chicken breast.

10. Explain the procedure for grilling ribs. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Trainee Evaluation

**Day 2**

(Completed by trainer with trainee present and signed off by a manager)

Trainee arrived to work on time? YES NO

Trainee arrived in proper uniform? YES NO

Trainee spent allocated time cooking alongside trainer? YES NO

Was trainee involved and attentive to all training? YES NO

Does trainee accept constructive feedback? YES NO

Does trainee exhibit knowledge and understanding of the “Duties” for the Station? YES NO

Did the trainee successfully pass a verbal plate presentation quiz? YES NO

If not, where did the trainee seem to need the most work? (Re-visit tomorrow)

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Notes for next day’s training/areas to focus on: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Trainee Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Trainer Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Manager Signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date\_\_\_\_\_\_\_\_\_\_\_\_

Day 3

***Class Topics-***

* Line Checks- “Clean, Set & Ready to Go “
* Grill Set-Up
* Grill Fire-Up Instructions
* Sanitizer Procedures
* Cleaning and Breakdown of Equipment
* Labeling and Dating
* Waste Control
* Menu Descriptions (Chicken, Seafood, Combo Plates, Fajitas, Quesadillas, Sides and Toppers)

***Follow Topics-***

* Trainee completes any prep for the day with trainer coaching and working alongside.
* Trainee pulls checks from printer and loads 4-6 checks onto grill following recipes and standards
* Trainee sells checks off grill to Expo following recipes and standards
* Trainer reviews prep sheets, weight vs volume measurements, reading and loading checks, priority check and banquet check procedures
* Trainee learns kitchen cleanliness and shift change functions. If trainee is opening or closing, they must also learn that opening or closing duty of the day.

***Cody’s Original Roadhouse Signature Dishes to Share During Classroom-***

Order your choice of one combo: BBQ ½ Chicken & ½ Slab of Ribs, 5 Garlic Fried Shrimp & ½ Slab of Ribs, or Prime Rib of Beef & 5 Large Shrimp

Line Checks

Graphical user interface, application, Word

Description automatically generatedClean, set and ready to go is essential at any time of the day. Line checks (tools used to

ensure that all product is of good quality, temperature, and stocked to the proper level) at 2:30pm or prior to validate all items are ready for the shift. The kitchen manager is responsible for the follow up of these check lists. Best practice is to complete your stations line check to ensure you are 100% ready. In addition to the line checks “recovery” happens after dinner rush. This takes place to wipe down, sweep, flip necessary pans, stock, etc. for “after dinner reset” but may deviate slightly as stocking might not be needed as closing time is approaching. The line still needs to be set and our performance and end product we give the guest is just as great as any other time. Where most restaurant concepts fail in

execution is the last period of operations up to the nightly close.

Grill Set-Up

1. Complete Duties on the Grill Side Work Chart
2. Complete prep according to prep sheet – utilize the prep book.
3. Check sauces and seasoning spices for freshness to be used for the shift

* BBQ Sauce
* Oil to season grill
* Cody’s Grill Spice
* Cody’s Chicken and Seafood Seasoning
* Cody’s Blackening Seasoning

1. Stock applicable jerk boxes, coolers and drawers to par - FIFO
2. Properly stock station with required utensils as follows, but not limited to:

* Red tongs for beef and yellow tongs for chicken
* Spatula
* Pastry brushes
* Colored cutting boards (red for red meat, yellow for chicken)
* Paring knife for butterflying steaks
* Temperature Picks
* Grill Brush
* Waste bucket
* Cast iron skillets

1. Light the grills at 30 minutes prior to opening (See Grill Fire Up Instructions).
2. Begin Grill portion of line check
3. Check with the Kitchen Manager for any additional duties.

Grill Fire Up Instructions

1. Activate hood ventilation system at 2:00 p.m.
2. Light the grills at 2:30 (Ensure flame is lit before moving to next burner).
3. Repeat process until all burners are lit.

5. Place water in the pan under the grills

6. Recheck the temperature of the grill at 3:00 p.m.

Sanitizer Test Strip Procedures

Microbial contamination is the food industry’s main safety concern. Public Health Regulations require that all inanimate food contact surfaces be properly cleaned and sanitized to protect the public health from exposure to the hazards of disease transmitted through the cross-contamination of surfaces soiled with infectious micro-organisms.

The soiling of food contact surfaces with germs takes place in the normal course of preparing, handling, and consuming food. Any surface which comes in contact with uncooked meat, poultry, or fish may become contaminated with bacteria such as E. coli. EPA has recognized that surfaces and articles such as glasses, dishes, and utensils that become soiled with infectious microorganisms found in bodily fluids (saliva and/or blood) can be associated with potential for the transmission of disease. In order to prevent this sanitizer buckets with two towels are set up throughout the restaurant. Any time a surface is cleaned it must also be sanitized.

There are 3 forms of chemical sanitizer- quat, chlorine and a Covid-19 Contact Surface Cleaner Sanitizer. Quat (short for Quaternary Sanitizer) is an ammonia-based solution where chlorine is a bleach-based solution. Both sanitizers must be changed at a minimum every 2 hours or when needed and tested to ensure proper strength. Labeling and dating the sanitizer buckets with time of each water change ensures the process is being followed. Quat sanitizer should read no more than 200 PPM (parts per million), chlorine sanitizers should read no more than 50 PPM and Contact Surface Sanitizer should be within the color chart on the side of the test strip container.

It is important to know there are three different test strips for each of these sanitizers. We use a quat sanitizer or Contact Surface Cleaner Sanitizer in our buckets. This chemical should be mixed with warm water at 80°F (25°C) for best results. See the chart below for the proper use of the test strips.

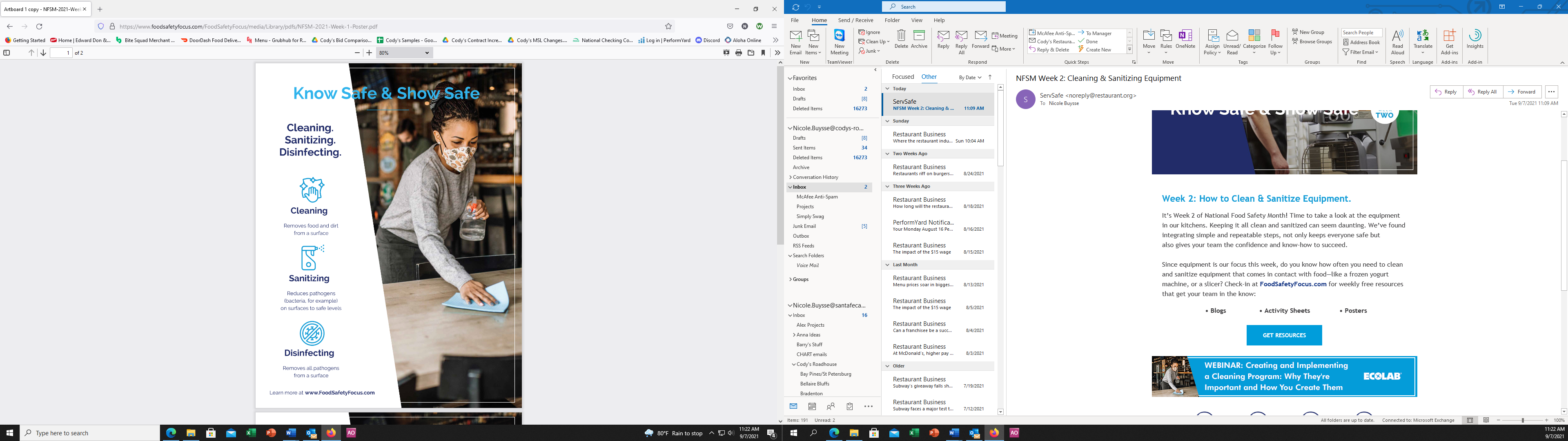
Text

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**A picture containing text, indoor, laying, counter

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Cleaning and Breakdown of Equipment



Floors are swept with a designated broom for the BOH, applied appropriate floor cleaning chemical, and scrubbed with a deck brush. Squeegee any remaining water into the nearest floor drain.

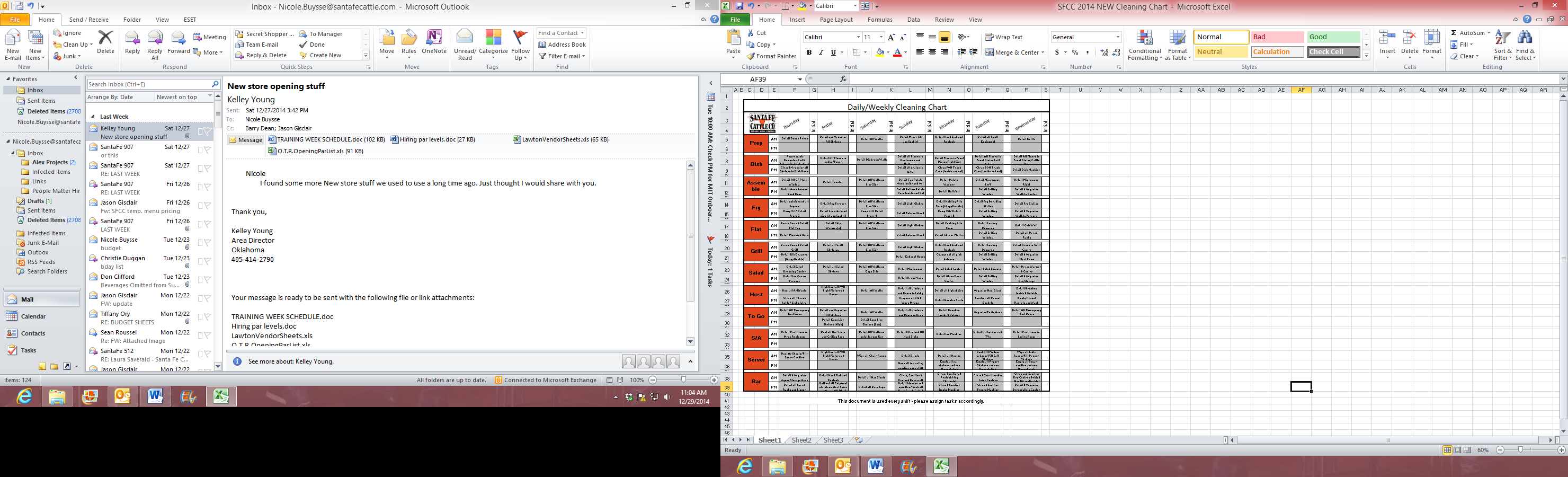
Mops should be washed in hot water and hung to dry. Mop buckets should be rinsed

and stored immediately after use.

Invert all pots and pans, food storage containers, and trays after cleaning. Allow

them to air dry.

All kitchen equipment should be maintained and cleaned on a regularly scheduled

basis. (See Daily/Weekly Side Work Chart)



All food contact surfaces, and kitchenware should be washed, rinsed, sanitized and

air-dried after each use or after an extended period of non-use.

All cleaning products, insecticides, and chemicals must be stored away from food

product and properly labeled. A SDS book should be present to hold all sheets for

the chemicals in use.

Cooler and freezer cleanliness and organization should be maintained at all times.

All items need labeled, dated and rotated.

**Breaking Down the Grill:**

1. Turn off the grill- wait 10 minutes before cleaning. Letting the grill cool off too much though will make it harder to clean.

2. Push the grease pan back in order to collect debris while cleaning.

4. Using a wire brush, clean the grill surface thoroughly.

5. Remove all residues from grill surfaces, back, sides and front. Use applicable degreaser cleanser and metal scrub pads.

6. Wipe down radiant with applicable degreaser cleanser and a towel before removing, and then set aside.

7. Remove the burners by gently lifting and pulling backwards

8. Clean the burners by gently wiping with the applicable degreaser cleanser and a towel.

9. Clean the inner panels thoroughly with applicable degreaser cleanser and metal scrubbing pads.

10. Remove the grease rock pan and place on top of grill.

11. Use applicable degreaser cleanser and metal scrubbing pad to clean grease pan.

13. Replace the tray.

14. Replace the burners, ensuring the hole in the burner fits tightly into the gasket.

15. Ensure all pilots are on.

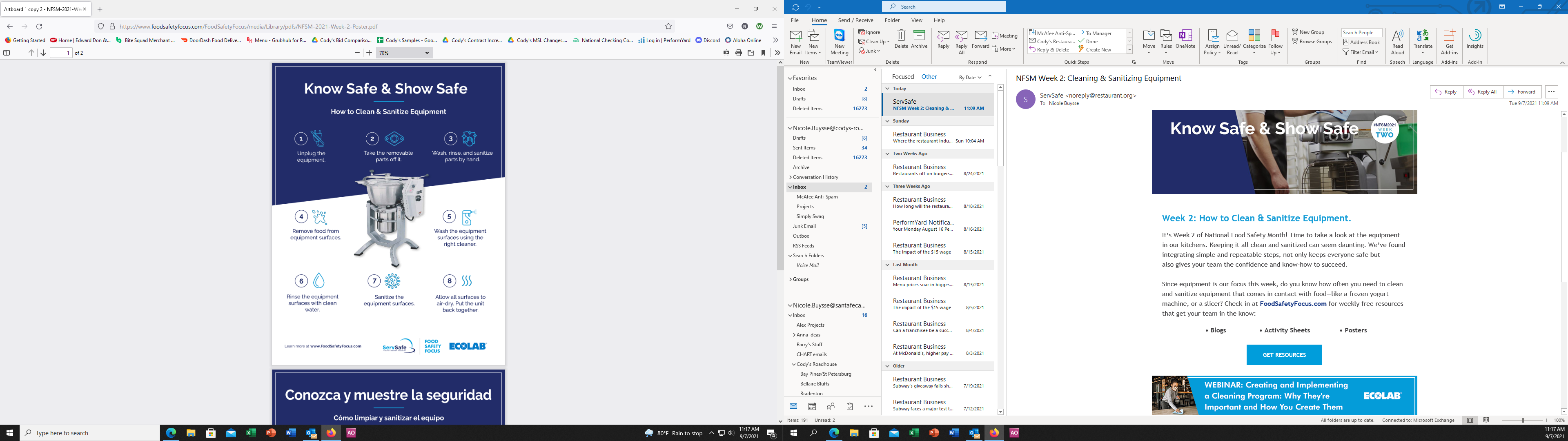
16. Replace all radiants.

Hood vent cleaning:

Once the vents are removed from above the grill, the most effective way from a cleanliness point of view is to spray them with degreaser and let it soak for about 10 minutes and then spray them off with hot water (preferably with a high-pressure nozzle).  Although this is effective at getting the vents clean, it is very time consuming.

 A more time efficient method is to set the vents in the wash tank of the 3-compartment sink and fill it with degreaser and hot water.  After the vents soak for about 10-15 minutes, drain the water, remove the vents from the sink, and run them through the dish machine.  After running the vents through the dish machine, you will have to change the water or all the dishes that are washed after that will be coated with grease.  This method works for saving time and labor cost but doesn’t get the vents very clean.  They still have to be wiped off with a towel to be clean. Also, it seems to cause the vents to weaken and start to break apart at the welded point.

After the vents are cleaned, they are to be put back as part of the "Close to Open" procedures.  The older hood systems are easy as the vents just get put back any way that they fit.  With some of the newer systems the vents have to go back in a very specific order and are not always numbered so be aware of how to get them back in the right way.



Labeling and Dating

We use labels and “Day Dots” on our products to maintain correct

Calendar

Description automatically generated“in and out” times and shelf lives. We day dot with today’s color of dot.

This assists as a “red flag” when checking prep levels. If it is Monday morning,

and we are doing our Prep Sheet, anything with a day dot that is past its shelf

life need to be disposed of.

Waste Control

Food waste or food loss is food that is discarded or cannot be used. The causes of food waste or loss are numerous, and occur at the stages of production, processing, retailing and consumption. Besides the meat room, the broiler area has a huge impact on waste control. High dollar proteins are prepared at this station and need to be controlled at all times.

**Listed below are some ways to help achieve our waste control goal:**

**Measuring**- always use measuring tools when producing product (spoons, cups, ladles, scales). Do not over or under portion.

**Storing Products**- always follow proper cool down procedures. Products should cool to 40 degrees or below within 4 hours. Always use an ice bath. Not following storing or cooling procedures can cause spoilage or food borne illnesses. Remember to cover the item once it is properly cooled. Always store products properly. Not covering products after cooling can cause them to pick up odors or possibly cause spoilage.

**Label and Date All Products upon Receiving or Production**- Day dots and labels are necessary to ensure we are using the First In, First Out (FIFO) method for all products and that all products being served are within the standards for holding times.

**Rotation**- Products not getting dated or rotated can get lost in the walk-in and cause spoilage. What could be worse are sub-par products reaching a guest causing dissatisfaction or a non-returning guest.

**Scraping-** We must always use a rubber scraper/spatula to scrape cans, containers, and pans to get the best possible yield from all products. If we consistently throw away small amounts or portions of food from the bottom of the containers, it will add up to large amounts of money by the end of the month.

**Correct Weights**- Always use a scale to weigh an item properly. Remember, line cooks should periodically check themselves for accuracy. Follow proper specs and portion manuals.

**Product Usage**- Always get as much yield as possible from all items. Follow correct food handling procedures for coring and trimming vegetables (e.g., sliced and diced tomatoes). Always avoid product waste when possible.

**Temperature**- All refrigeration equipment and coolers must have working thermometers. Check all coolers throughout the workday and especially at line check time. To maintain temperatures all pans should be no more than ¾ full.

Cody’s Roadhouse Menu Descriptions:

Chicken, Seafood, Combo Plates, Fajitas, Quesadillas, Sides and Toppers

CHICKEN

All dinner Entrees include Our Famous Bottomless Salad Bowl with Cody’s Garlic Ranch Dressing, Fresh Baked Sweet Yeast Rolls with Cinnamon Butter and Choice of Side.

**ROASTED ½ CHICKEN**

Half of a chicken (white meat and dark with bones) seasoned and slow cooked. Finished off on the char-grill with or without BBQ Sauce.

Abbreviation: 1/2 Chic

Portion: Half Chicken

Service: Served on 11 1/2" platter with kale and wet nap.

**Station: BROILER**

**GRILLED SOUTHWEST CHICKEN**

A marinated chicken breast char-grilled and basted with BBQ sauce, topped with sliced bacon, pico de gallo and Jack & Cheddar cheeses.

Abbreviation: SW Chic

Portion: 8 oz. marinated chicken breast, bbq sauce, 2 slices bacon, 2 oz. pico de gallo and 2 oz. Jack & cheddar cheese.

Service: Served on an 11 ½” platter.

**Station: BROILER**

**CHICKEN TENDERS**

Fresh chicken tenders, hand breaded, fried, and served with BBQ wing sauce or honey mustard.

Abbreviation: Tenders

Portion: 10 oz. chicken tenders and 1.5 oz sauce

Service: 11 ½ " platter, small soufflé cup of honey mustard or bbq wing sauce

**Station: FRY**

**CHICKEN FRIED CHICKEN**

Boneless breast of chicken, seasoned & lightly breaded, fried and topped with peppery white country gravy.

Abbreviation: CFC

Portion: 8 oz. chicken breast and 3 oz. white gravy

Service: Served on 11 1/2” platter topped with gravy

**Station: FRY**

SEAFOOD

All dinner Entrees include Our Famous Bottomless Salad Bowl with Cody’s Garlic Ranch Dressing, Fresh Baked Sweet Yeast Rolls with Cinnamon Butter and Choice of Side.

**FRESH GRILLED SALMON**

A fresh, flat grilled, garlic and butter seasoned salmon fillet served with dill sauce. You can also have it blackened.

Abbreviation: Salmon

Portion: 8 oz. salmon and 1.5 oz sauce

Service: 11 ½” platter, small soufflé cup of dill sauce. Garnished with lemon wedge and kale.

**Station: FLAT**

**WILD CAUGHT ATLANTIC HADDOCK**

Mild, tasty white fish – grilled, fried or blackened.

The grilled and/or blackened is served with pico de gallo.

The fried is served with tartar sauce.

Abbreviation: Gr Hadd or Blk Hadd or Fr Hadd

Portion: 9 oz. fillet of fish and 1.5 oz of pico or tartar sauce.

Service: 11 ½” platter, small soufflé cup of pico de gallo or tartar sauce. Garnished with lemon wedge and kale.

**Station: FLAT or FRY**

**GRILLED SHRIMP**

Eight large shrimp, seasoned, skewered and flat grilled. Served over a bed of rice.

Abbreviation: Gr Shr

Portion: 8 (21/25) shrimp (2 bamboo skewers w/4 shrimp each) served on 3 oz of rice garnish and 1.5 oz of cocktail sauce.

Service: 11 ½” platter. Lay skewers on rice. Garnished with lemon wedge on kale and cocktail sauce.

**Station: FLAT**

**COCONUT SHRIMP**

Eight large shrimp lightly seasoned and battered then rolled in shredded coconut and fried to a golden brown.

Abbreviation: Coco Shr

Portion: 8 shrimp and 3oz of coconut sauce

Service: 13” platter. Lay shrimp in a half moon along the bottom edge of the platter. Garnish with lemon wedge, kale and coconut dipping sauce in a monkey dish.

**Station: FRY**

**GARLIC FRIED SHRIMP**

Large shrimp breaded, fried and tossed in garlic butter and seasonings.

Abbreviation: Fr Shr

Portion: 8 (21/25) shrimp

Service: 11 ½” platter. Garnish with lemon wedge and kale

**Station: FRY/PANTRY**

COMBO PLATES

**CHOOSE TWO:**

Guest gets choice of two: Ribs, grilled or garlic fried shrimp, BBQ chicken breast, ½ roasted chicken or sirloin

Abbreviation: Ribs, gr shr or fr shr, ch, ½ ch or stk (temp)

Portion: ½ Rack of ribs, 5 grilled or 5 garlic fried shrimp, 8oz BBQ chicken breast, ½ roasted chicken or 8oz sirloin

Service: 13” platter with choices.

Small soufflé cup of cocktail sauce, kale and lemon for grilled shrimp

Kale and lemon for garlic fried shrimp

Kale and wet nap for ribs and half chicken.

**Station: BROILER/FLAT/FRY**

**Sub 10oz PRIME RIB for sirloin:**

A slice of our slow roasted prime rib

Abbreviation: Prime (temp)

Portion: 10 oz. prime rib, 3 oz au jus, 1.5 oz horseradish sauce or real horseradish (upon request)

Service: See Choose Two Plating Above with 3 oz. au jus (small souffle cup of real horseradish or sauce)

Garnished with kale.

**Station: BROILER**

**Sub 6oz FILET MIGNON for sirloin:**

Our 6 oz. bacon wrapped filet

Abbreviation: 6 Fil (temp)

Portion: 6 oz. bacon wrapped filet

Service: See Choose Two Plating Above

**Station: BROILER**

FAJITAS & QUESADILLAS

**Add Cody’s Roadhouse Salad only $3.99 per person**

**Add Guacamole $1.39**

**Add Queso $1.99**

**FAJITAS – VEGGIE, CHICKEN, SHRIMP, STEAK OR COMBO**

Served sizzling on a bed of onions and bell peppers

Abbreviation: Veg Faj, Ch Faj, Shr Faj, Stk Faj or Combo Faj

Portion: Veggie- 1 bag of steamed vegetables and scoop of sliced mushrooms

Chicken- 8 oz. fajita chicken

Shrimp- 14, 41-50 count fajita shrimp

Steak- 8 oz. fajita beef

Combo – Two half portions of any of the above

Portion: Fajita Set Up- 1/4c Shredded lettuce, #24 scoop pico de gallo, #24 scoop sour cream and #24 scoop cheese mix served on a fajita setup oval plate.

3 heated, flour 6 inch tortillas

Service: Choice of fajita served on top of sautéed onions and bell peppers in a half moon fajita skillet. Skillet and fajita setup oval placed on a 13” oval platter. Fajita shells wrapped in red/white waxed paper liner and served next to the setup plate on the platter. Drizzle Cody’s Steak Sauce over skillet to make it sizzle.

**Station: BROILER/FLAT**

Note: **FAJITA MUST BE SERVED SIZZLING!!**

**QUESADILLAS – PLAIN, VEGGIE, CHICKEN, STEAK or SHRIMP**

Abbreviation: Quesa (Ch), (Veg), (Chic), (Stk), (Shr)

Portion: Cheese- Just cheese and pico de gallo

Veggie- A portioned veggie bag with a scoop of sliced mushrooms

Chicken-8 oz. fajita chicken

Steak- 8 oz. fajita beef

Shrimp- 14 (41-50ct) shrimp

Choice of one of the above stuffed into a 12” tortilla with cheese and pico de gallo. Cut into 5 pieces.

Service: Served on a 13" platter, with 1 oz. shredded lettuce, #24 scoop of pico de gallo, #24 scoop of sour cream

on a fajita setup oval

**Station: BROILER/FLAT**

SIDES

**ROADHOUSE FRIES**

Abbreviation: FF

Portion: 6 oz. cooked weight, lightly seasoned with prime rib seasoning

Service: Served on fajita setup plate

**Station: FRY/EXPO**

**SWEET POTATO FRIES**

Abbreviation: Sw Fries

Portion: 5 oz. cooked weight waffle fries

Service: Served on fajita setup plate

**Station: FRY/EXPO**

**BAKED SWEET POTATO**

Abbreviation: Sw Pot

Portion: 1 potato with #40 scoop cinnamon butter

Service: Cut potato and squeeze the ends together to pop it open. Top with scoop of cinnamon butter. Served on fajita set up plate.

**Station: EXPO**

**BAKED IDAHO POTATO**

Abbreviation: Bk Pot

Portion: 1 potato with butter

Service: Cut potato and squeeze the ends together to pop it open. Top with one #40 scoop of butter (#40 scoop of sour cream available for no additional charge upon guest’s request). Served on a fajita setup plate.

Note: Make it loaded by adding mixed cheese, bacon, and chives

**Station: EXPO**

**FRESH STEAMED VEGETABLES**

Abbreviation: Veg

Portion: Broccoli, Cauliflower, Carrot Coins steamed in #40 scoop garlic butter.

Service: Served on a fajita setup plate

**Station: EXPO**

**GARLIC MASHED POTATOES**

Abbreviation: MP

Portion: #6 scoop garlic mashed potatoes, 1.5 oz. white country gravy (upon request).

Service: Served on fajita setup plate.

**Station: EXPO**

**BLACK BEANS AND RICE**

Abbreviation: BB & Rice

Portion: 4 oz. black beans, 3 oz. rice, tsp diced red onions

Service: In nappy bowl place rice, topped with black beans and diced red onions. Served on a checkered bev nap lined 6 inch round plate.

**Station: EXPO**

**MAC & CHEESE**

Abbreviation: Mac

Portion: 1 bag of Kraft white mac & cheese

Service: Nappy bowl on a checkered bev nap lined 6 inch round plate.

Note: Make it loaded by adding mixed cheese, bacon, and chives

**Station: EXPO**

**COLE SLAW**

Abbreviation: CS

Portion: 6 oz.

Service: Served in a monkey dish on a checkered bev nap lined 6 inch round plate

**Station: EXPO**

TOPPERS

**SCOOP OF MUSHROOMS**

Abbreviation: Mush Top

Portion: 2 oz

Service: Served on top of the steak.

**Station: EXPO**

**SCOOP OF ONIONS**

Abbreviation: Onion Top

Portion: 2 oz

Service: Served on top of the steak.

**Station: EXPO**

**BLUE CHEESE CRUMBLES**

Abbreviation: BC Top

Portion: 2 oz

Service: Served on top of the steak.

**Station: EXPO/BROIL**

**GARLIC BUTTER**

Abbreviation: GB Top

Portion: #40 Scoop

Service: Served on top of the steak.

**Station: EXPO/BROIL**

**Cody’s Original Roadhouse Broiler Day 3 Quiz**

**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Score \_\_\_\_\_\_/10**

1. The grill should be turned on at\_\_\_\_\_\_\_\_\_\_\_\_.
2. Once the grill is turned off should let it cool for \_\_\_\_\_\_\_minutes before starting to clean.
3. When labeling product, we use a day dot. This will be the day the product\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
4. Is made
5. Is used
6. Expires
7. None of the above
8. How often should the Sani bucket be changed?
9. Every 30 minutes
10. Once an hour
11. Once every 2 hours
12. Once a shift
13. Cutting boards and knives should be cleaned and sanitized when \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
14. You should use a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ to thoroughly empty a can or container to get the best yield.
15. What is the difference between the Chicken Fried steak and the Chicken Fried Chicken?

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Both are served with \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

1. Fresh BBQ chicken breast basted with BBQ sauce and topped with Jack and Cheddar Cheese, real sliced bacon, and pico de gallo is the description of
2. ½ Roasted Chicken
3. Grilled Southwest Chicken
4. BBQ Chicken Breast
5. Chicken Fried Chicken
6. Fajitas are served sizzling on a bed of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_and\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ with your choice of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, or \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. Served with \_\_\_\_\_ tortillas and a set-up of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ upon request for $1.39 extra.
7. Each steak is seasoned with \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ spice and place on the grill. They are turned to make \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ marks before removing.

# Trainee Evaluation

**Day 3**

# (Completed by trainer with trainee present and signed off by manager)

Trainee arrived to work on time? YES NO

Trainee arrived in proper uniform? YES NO

Trainee spent allocated time cooking alongside trainer? YES NO

Was trainee involved and attentive to all training? YES NO

Does trainee accept constructive feedback? YES NO

Does trainee exhibit knowledge and understanding of line checks, labels and dates, and waste? YES NO

If not, where did the trainee seem to need the most work? (Re-visit tomorrow)

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Notes for next day’s training/areas to focus on:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Trainee Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Trainer Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Manager Signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date\_\_\_\_\_\_\_\_\_\_\_\_

Day 4

***Class Topics-***

* Ticket Times
* HACCP Standards
* Health & Safety Standards
* Foodborne Illnesses
* Walk-In Cooler Expectations
* Alto Shaam
* Menu Descriptions (Burgers n’ Sandwiches, Kids’ Menu, Desserts, and Early Bird)

***Follow Topics-***

* Trainee completes any prep for the day with trainer coaching and working alongside.
* Trainee pulls checks from printer and loads 6-8 checks onto grill following recipes and standards
* Trainee sells checks off grill to Expo following recipes and standards
* Trainer reviews grilling mechanics, steak temperatures, picking and plating procedures.
* Trainee to cook five 6-ounce Sirloins (1 of each temperature). Trainee must present to manager and trainer to validate proper seasoning, buttering, grill marks, and temperature accuracy.

***Cody’s Original Roadhouse Signature Dishes to Share During Classroom-***

* Order a slice or Chocolate or Carrot Towering Cake and choice of 1-Chicken Fried Chicken Sandwich 8oz Buffalo Style, Fish Sandwich or Cody’s Steak Burger to share.

Ticket Times

We are extremely passionate about driving the best ticket times we can in our restaurants. That comes from an intense passion for genuinely wanting to give our guests the best experience possible. During a shift a manager or designated team member will be in the “expo window” during volume, calling out ticket times. We have “ticket time goals” for both lunch and dinner shifts. Those are as follows:

**12-14 Minutes for Lunch (where applicable)**

**14-16 Minutes for Dinner**

Being a grill cook, you are the most pivotal part of the ticket’s journey, as we feature Steaks\*Ribs\* Fajitas (all items from your grill)!

Your efficiency and speed depend on the following:

**Steak Selection**: Since we hand cut our steaks, they will visibly have different thicknesses. The thin steaks are to be

used for the temperatures of medium well and well (the thinner the steak, the quicker it cooks through to little or no pink). The thick steaks are to be used for the temperatures of rare, medium rare and medium (the thicker the steak the more it will keep its red or pink center). This is why we ask a guest if they want to “butterfly” their filet that is ordered medium well or well done.

**Hot Spots and Placement**: HOT SPOTS are areas of extremely high temperature - some reasons hot spots occur are:

1. Build-up of carbon on burner ports.

2. Improper cleaning procedure.

**Time:** Once the check comes off the printer you must quickly read the check and load all necessary items in a timely fashion. The quicker the food gets on, the quicker it gets cooking. Awareness of the ticket time is also key in realizing how much longer an item needs to cook. The figures below are a rough guide because all steaks are different and the amount of fat on a steak, the type of steak it is, whether it is marinated and even your altitude all affect the cooking times.

Doneness First Side Second Side Total Grilling Time

Rare 4 minutes 4 minutes 8 minutes

Medium 5 minutes 5 minutes 10 minutes

Well 8 minutes 8 minutes 16 minutes

HACCP Standards (Safely Heating/Cooling)

Hazard Analysis and Critical Control Points (or HACCP) is a system that helps food business operators look at how they handle food and introduces procedures to make sure that the food produced is safe to eat. The HACCP creates measurements to reduce these risks to a safe level. *Basically*, the focus is on controlling the “critical control points” in food-- pertaining to how it is heated and cooled for production. Controlling these points in our business is crucial to our safety and success.

"Temperature Danger Zone"

Food has a temperature danger zone (41 °F–140 °F). Bacteria grows rapidly in the temperature danger zone, so the times that food can be at that temperature has to be minimized to limit bacterial growth.

Keep hot food hot — at or above 140 °F. Place cooked food in chafing dishes, preheated steam tables, warming trays, and/or slow cookers.

Keep cold food cold — at or below 41 °F. Place food in containers on ice.

Rapid Cooling Applications

Select a rapid cooling method to speed the cooling process.

* Place the container of food in an ice water bath and stir occasionally. Follow timelines. (***Preferred method***)
* Separate food into smaller or thinner portions and chill separately to expedite cooling. This process can be combined with the previous method to achieve optimal results.
* Use a quick-chill unit such as a blast chiller. (if available)

Important cooling temperatures and times include the following:

* Hot food must be cooled from 140 °F–70 °F within **2 hours**.
* Hot food must be cooled from 70 °F–41 °F in an additional **4 hours**.

Reheating

Foods should be reheated thoroughly to an internal temperature of 165 °F. Food can only be reheated once. Therefore, a product can only be heated twice in its shelf life. First heat is during initial preparation, second heat is upon the reheat.

Pull Thaw Procedure

There are 3 acceptable methods for safely thawing food:

* Under refrigeration (***Preferred method***)
* Under cold running water. (CANNOT be thawed in standing water!)
* As part of the cooking process

The key to properly thawing is properly *preparing*. Plan ahead, know what you need, and thaw items safely. Daily pars need to be in place to successfully thaw product.

Health and Safety Standards

*The food supply in the United States is among the safest in the world. However, when certain disease-causing bacteria or pathogens contaminate food, they can cause foodborne illness, often called “food poisoning.”*

*The Federal government estimates that there are about 48 million cases of foodborne illness annually – the equivalent of sickening 1 in 6 Americans each year. And each year these illnesses result in an estimated 128,000 hospitalizations and 3,000 deaths.*

*Since foodborne illness can be serious — or even fatal — it is important for you to know and practice safe food handling behaviors to help reduce your risk of accidentally getting sick from contaminated food.*

**Foodborne Illness Is Serious Business**

Foodborne illness can strike anyone. However, some people are at a higher risk for developing foodborne illness. These include pregnant women, young children, older adults and people with weakened immune systems.



**Four Steps to Food Safety**

**1. CLEAN: Wash hands and surfaces often**  
Bacteria can be spread throughout the kitchen and get onto hands, cutting boards, utensils, counter tops and food.

To ensure that your hands and surfaces are clean, be sure to:

* Wash your hands with warm water and soap for at least 20 seconds before and after handling food and after using the bathroom, changing diapers and handling pets.
* Wash your cutting boards, dishes, utensils and counter tops with hot soapy water after preparing each food item and before you go on to the next food.
* Rinse fresh fruits and vegetables under running tap water, including those with skins and rinds that are not eaten.
* Rub firm-skin fruits and vegetables under running tap water or scrub with a clean vegetable brush while rinsing with running tap water.
* With canned goods, remember to clean lids before opening.

**2. SEPARATE: Separate raw meats from other foods**  
Cross-contamination can occur when bacteria are spread from one food product to another. This is especially common when handling raw meat, poultry, seafood and eggs. The key is to keep these foods—and their juices—away from ready-to-eat foods.

To prevent cross-contamination, remember to:

* Separate raw meat, poultry, seafood and eggs from other foods in your refrigerator.
* Use one cutting board for fresh produce and a separate one for raw meat, poultry and seafood.
* Never place cooked food on a plate that previously held raw meat, poultry, seafood or eggs.
* Don’t reuse marinades used on raw foods unless you bring them to a boil first.

**3. COOK: Cook to the right temperatures**Food is safely cooked when it reaches a high enough internal temperature to kill the harmful bacteria that cause illness. Refer to the Safe Cooking Temperatures Chart for the proper internal temperatures. To ensure that your foods are cooked safely, always:

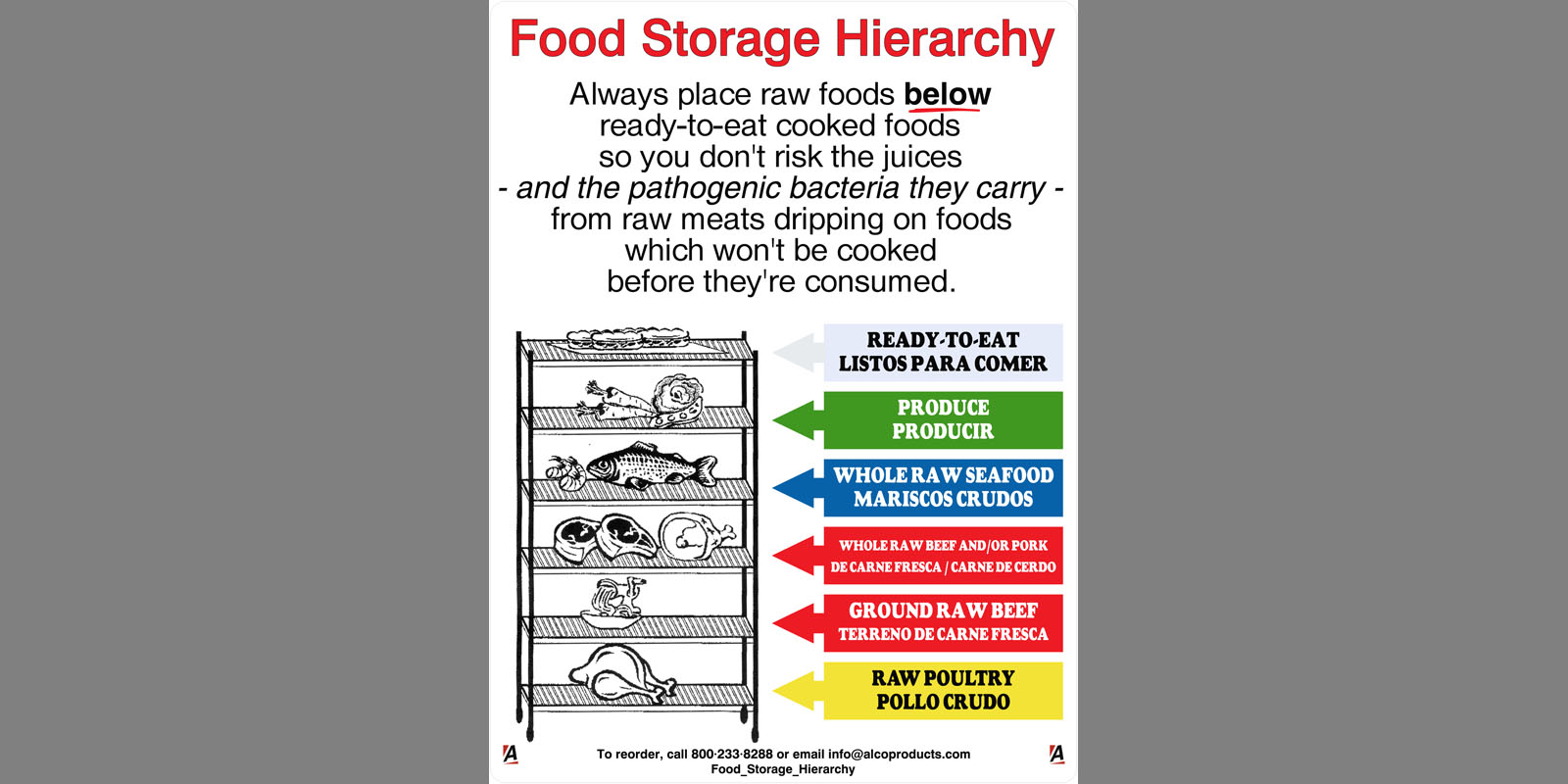
* Use a food thermometer to measure the internal temperature of cooked foods. Check the internal temperature in several places to make sure that the meat, poultry, seafood, eggs or dishes containing eggs are cooked to safe minimum internal temperatures as shown in the [Safe Cooking Temperatures Chart](http://www.fda.gov/Food/ResourcesForYou/Consumers/ucm255180.htm#chart).
* Cook ground meat or ground poultry until it reaches a safe internal temperature. Color is not a reliable indicator of doneness.
* Cook eggs until the yolk and white are firm. Only use recipes in which eggs are cooked or heated thoroughly.
* When cooking in a microwave oven, cover food, stir, and rotate for even cooking. If there is no turntable, rotate the dish by hand once or twice during cooking. Always allow standing time, which completes the cooking, before checking the internal temperature with a food thermometer. Food is done when it reaches the safe minimum internal temperature.
* Bring sauces, soups and gravy to a boil when reheating.

**4. CHILL: Refrigerate foods promptly**Refrigerate foods quickly because cold temperatures slow the growth of harmful bacteria. Do not over-stuff the refrigerator. Cold air must circulate to help keep food safe. Keeping a constant refrigerator temperature of 41ºF or below is one of the most effective ways to reduce the risk of foodborne illness. Use an appliance thermometer to be sure the temperature is consistently 41ºF or below and the freezer temperature is 0ºF or below.

To chill foods properly:

* Refrigerate or freeze meat, poultry, eggs, seafood and other perishables within 2 hours of cooking or purchasing. Refrigerate within 1 hour if the temperature outside is above 90ºF.
* Never thaw food at room temperature, such as on the countertop. Food must be kept at a safe temperature during thawing. There are three safe ways to defrost food: in the refrigerator, in cold water, and in the microwave. Food thawed in cold water or in the microwave should be cooked immediately.
* Always marinate food in the refrigerator.
* Divide large amounts of leftovers into shallow containers for quicker cooling in the refrigerator.

Hierarchy of foods



CUTTING BOARD and knife COLOR CHART

**Separate colors of cutting boards and knives are used to prevent cross contamination. Cross-contamination is the physical movement or transfer of harmful bacteria from one person, object or place to another.**

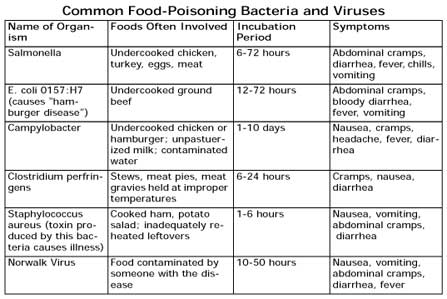
Food and kitchen tools and surfaces may become contaminated from raw food products (e.g., meat and poultry). Microbes can be transferred from one food to another by using the same knife, cutting board or other utensil without washing the surface or utensil in between uses. A food that is fully cooked can become re-contaminated if it touches other raw foods or drippings from raw foods that contain pathogens.

Text

Description automatically generated

Foodborne Illness

Foodborne illness is caused by consuming food or beverages that are contaminated by disease-causing microbes (pathogens).



Walk-in Cooler Expectations



This poster outlines steps to take in order to keep this area up to standards. You will be expected to do your part in keeping the walk-ins clean and organized.

Alto Shaam

The Alto Sham oven is a slow cooking, low temperature method of roasting. The advantages of using a slow cooking method over a quicker process such as a convection oven are:

1. Better flavor and nutrition are generally the results of food cooked at low temperatures.

2. Foods cooked at low temperatures created optimum enzyme action, which in turn allows the meat to be more tender and flavorful.

3. Meat cooked at low temperatures maintains more juice because the meat cell is not easily ruptured.

4. Slow, low temperature cooking results in a more uniformly finished product with less shrinkage. Less shrinkage is turn results in more cuts per rib.

5. The Alto Sham requires less total energy consumption than a convection oven and also does not require the use of a hood or exhaust fan.

The Alto Sham works through two basic cycles, which are called "cooking" and "holding". These two cycles work together to bring the product up to the optimum degree of doneness.

The time requirements of the cooking cycle will vary with the amount of product placed in the oven. When oven is full, it may be necessary to rotate pans - bottom shelf to top shelf to insure even cooking.

It should also be noted that the Alto Sham will switch from the cooking cycle to the holding cycle automatically once the timer runs out.

**TURNING ON THE ALTO SHAM**

Under normal conditions the temperature setting for the cook and hold cycles will have been set from the time the oven was first used. However, the temperatures should be checked to be sure no one has moved the dials. They should be set as follows:

1. Cooking temperature - 300°F
2. Holding temperature- 140°F

Once you are sure the temperature settings are correct you are ready to activate the oven. The steps are as follows:

A. Before turning the oven on:

1. Make sure the drip pans are in their proper location.

The side racks and shelves are in the oven.

2. Each oven cavity has two vents on the door, one on top and one on the bottom.

The bottom vent should be closed and the top vent half open.

B. Turning the oven on:

1. Flip the oven on/off switch to ON for the cavity, which you will be using.

Switching the switch ON activates the holding cycle but will not activate the cooking cycle. Turning the timer activates the cooking cycle.

2. Turn the timer past five hours to activate the cooking cycle. The reason we go past five hours is that the timer is more accurate if you turn it back to the cooking time you will be using

3. Now that the ovens are working it is critical that you allow them to preheat at least thirty (30) minutes. While the oven is preheating you will be getting the product ready to be loaded into the oven.

**NOTE:** Always make sure you have activated the correct cavity, upper or lower and that you have not turned the switch on for the upper cavity and the timer for the lower cavity (or vice versa).

The Alto-Shaam™ is a holding cabinet and cooking unit. Note the controls on the unit (cook cycle vs hold cycle). If product is held in the cabinet, make sure the product that goes in there is hot and ready to serve! It CANNOT go into a holding cabinet *cold*, just like cold pans of food cannot be dropped into a steam well cold to heat up! Remember, almost all of our products have a maximum hot-hold time of 4 hours.

Cody’s Roadhouse Menu Descriptions:

Burgers n’ Sandwiches, Kids’ Menu, Desserts and Early Bird

BURGERS & SANDWICHES

Burgers are grilled to the liking of the guest. All burgers are seasoned with Cody’s Steak Seasoning unless otherwise noted.

**Add a Bottomless Salad only $3.99**

**CODY’S STEAK BURGER WITH DOUBLE CHEESE**

½ lb. burger patty with 2 slices of American Cheese

Abbreviation: Ch Burg

Portion: 8 oz. burger, 2 slices American cheese

Service: Seasoned cheeseburger atop of 3 pickle chips, 1 slice of tomato, 1 full red onion slice and leaf lettuce on a bun. 6 oz. of fries to one side of 11 ½” platter.

**Station: FLAT**

**CODY’S STEAK BURGER WITH BACON AND DOUBLE CHEESE**

½ lb. burger patty with 2 slices of American cheese and 2 slices of bacon.

Abbreviation: Bac Ch Burg

Portion: 8 oz. burger, 2 slices American cheese, 2 strips bacon

Service: Seasoned bacon cheeseburger atop of 3 pickle chips, 1 slice of tomato, 1 full red onion slice and leaf lettuce on a bun. 6 oz. of fries to one side of 11 ½” platter.

**Station: FLAT**

**CODY’S STEAK BURGER WITH MUSHROOM AND DOUBLE CHEESE**

½ lb. burger patty with 2 slices of American cheese and sliced mushrooms.

Abbreviation: Mush Ch Burg

Portion: 8 oz. burger, 2 slices American cheese, 2 oz sliced mushrooms

Service: Seasoned mushroom cheeseburger atop of 3 pickle chips, 1 slice of tomato, 1 full red onion slice and leaf lettuce on a bun. 6 oz. of fries to one side of 11 ½” platter.

**Station: FLAT**

**CODY’S STEAK BURGER WITH BBQ, BLUE CHEESE AND BACON**

½ lb. burger patty, BBQ sauce, blue cheese crumbles and bacon strips.

Abbreviation: BBQ BC Burg

Portion: 8 oz. burger, BBQ Sauce, 2 oz. crumbled blue cheese and 2 bacon strips

Service: Seasoned burger with BBQ, bacon and blue cheese atop of 3 pickle chips, 1 slice of tomato, 1 full red onion slice and leaf lettuce on a bun. 6 oz. of fries to one side of 11 ½” platter

**Station: FLAT**

**CODY’S 1lb STEAK BURGER**

Two 1/2lb burger patties topped with crisp bacon, American cheese, pickles, tomatoes, onions, lettuce, and a fried onion ring.

Abbreviation: Lb Burg

Portion: Two 8 oz. burgers, 4 slices cheese, 4 strips bacon, and fried onion ring.

Service: Large onion ring stacked atop of two seasoned bacon cheeseburgers, 3 pickle chips, 1 slice of tomato, 1 full red onion slice and leaf lettuce on a bun. 6 oz. of fries to one side of 11 ½” platter.

**Station: FLAT**

**GRILLED CHICKEN SANDWICH**

Marinated, char-grilled chicken breast topped with shredded cheese and crisp bacon.

Abbreviation: Chic Sand

Portion: 8 oz. chicken, 2 slices of bacon and 2 oz. shredded mixed cheese

Service: Chicken breast with bacon and cheese atop of 3 pickle chips, 1 slice of tomato, 1 full red onion slice and leaf lettuce on a bun. 6 oz. of fries to one side of 11 ½” platter.

**Station: BROILER**

**CHICKEN FRIED CHICKEN SANDWICH**

8oz chicken breast lightly breaded and deep fried. Served plain or covered in buffalo sauce. Choose Mild, Hot, or Really, Really Hot with Cody’s Garlic Ranch or bleu cheese dressing.

Abbreviation: CFC Sand CFC Sand (M) or (H) or (RRH)

Portion: 8 oz. chicken (Single Cubed)

Service: Fried chicken breast atop of 3 pickle chips, 1 slice of tomato, 1 full red onion slice and leaf lettuce on a bun. 6 oz. of fries to one side of 11 ½” platter. If buffalo style, include 1.5oz of Cody’s ranch or bleu cheese dressing in a small soufflé cup on the side.

Station: **FRY**

**PULLED PORK SANDWICH**

8 oz of pulled pork tossed in BBQ sauce.

Abbreviation: PP Sand

Portion: 8 oz. pulled pork, 2 oz fried onion straws 3 pickles

Service: Pulled pork placed atop of bun then topped with 3 pickle chips and fried onion straws. 6 oz. of fries to one side of 11 ½” platter.

**Station: EXPO/FRY**

**FISH SANDWICH**

Mild, tasty Haddock served fried, grilled or blackened. Served with tartar sauce for fried or pico de gallo for grilled.

Abbreviation: Gr Fish Sand Blk Fish Sand Fr Fish Sand

Portion: 9 oz. Haddock with 1.5 oz of tartar sauce for fried and 1.5 oz pico de gallo for grilled/blackened

Service: Haddock fillet served atop 3 pickle chips, 1 slice of tomato, 1 full red onion slice and leaf lettuce on a bun. 6 oz. of fries to one side of 11 ½” platter Grilled/Blackened served with lemon and small soufflé of pico de gallo Fried served with lemon and small soufflé of tartar sauce.

**Station: FLAT/FRY**

**VEGGIE BURGER**

Beyond brand, grilled plant-based burger patty topped with Provolone cheese and guacamole.

Abbreviation: Veg Burg

Portion: 4 oz. veggie burger, 1 slice of provolone cheese and #24 scoop of guacamole

Service: Scoop of guacamole on a seasoned cheese vegetable burger atop of 3 pickle chips, 1 slice of tomato, 1 full red onion slice and leaf lettuce on a kids bun. 6 oz. of fries to one side of 11 ½” platter.

**Station: FLAT**

KIDS STUFF

For kids 10 and under

**Kids Eat Free Every Monday & Tuesday**

**Served with Fries or Applesauce and choice of juice box, milk box (chocolate or 2% white) or fountain drink.**

Limit 1 kid per adult when ordering full dinner entrees.

**CHEESEBURGER**

Abbreviation: K-Ch Burger

Portion: 4 oz. Burger, 1 slice American cheese

Service: Seasoned cheeseburger on small bun. Served with 3oz (wt) of fries or 3oz (vol) monkey dish of apple sauce in a lined basket.

**Station: FLAT**

**CORN DOG**

Abbreviation: K-CD

Portion: 1 All Beef Corn Dog on a Stick

Service: Served with 3oz (wt) of fries or 3oz (vol) monkey dish of apple sauce in a lined basket.

**Station: FRY**

**CHICKEN TENDERS**

Abbreviation: K-Tend

Portion: 5 oz. chicken tenders

Service: Served with 3oz (wt) of fries or 3oz (vol) monkey dish of apple sauce in a lined basket.

**Station: FRY**

**GRILLED CHICKEN SANDWICH with CHEESE**

Abbreviation: K-Chic Sand

Portion: 4 oz. chicken breast, 1 slice American cheese

Service: Seasoned chicken breast with cheese on a small bun. Served with 3oz (wt) of fries or 3oz (vol) monkey dish of apple sauce in a lined basket.

**Station: BROILER**

**KRAFT MAC & CHEESE**

Abbreviation: K-Mac

Portion: 7 oz. pouch Kraft yellow Mac & Cheese

Service: Served in nappy bowl with 3oz (wt) of fries or 3oz (vol) monkey dish of apple sauce in a lined basket with a spoon.

**Station: EXPO**

**PEPPERONI PIZZA**

Abbreviation: K-Pizza

Portion: 7” pizza crust, 2 oz marinara sauce, 2oz shredded jack cheese & 4 pieces sliced pepperoni.

Service: Served with 3oz (wt) of fries or 3oz (vol) monkey dish of apple sauce on an 11” platter.

**Station: FRY/PANTRY**

**SHRIMP ON A STICK**

Abbreviation: K-Shr

Portion: 4 (21/25) shrimp on a skewer

Service: Seasoned shrimp skewer served with 3oz (wt) of fries or 3oz (vol) monkey dish of apple sauce in a lined basket.

**Station: FLAT**

**PULLED PORK SANDWICH**

Abbreviation: K-PP Sand

Portion: 4oz pre-bagged with BBQ Sauce

Service: Pulled pork on a small bun. Served with 3oz (wt) of fries or 3oz (vol) monkey dish of apple sauce in a lined basket.

**Station: EXPO**

DESSERTS

**KEY LIME PIE**

Abbreviation: Key Lime

Portion: 1 Slice

Service: Topped with whipped cream and a half lime wheel. Served on a 9" chilled plate with a chilled fork.

**Station: PANTRY**

**NEW YORK STYLE CHEESECAKE**

With a load of strawberries, Hershey’s chocolate syrup or plain

Abbreviation: Straw Ch Ck Choc Ch Ck Pl Ch Ck

Portion: 1 slice plain or with topping – 1 oz. strawberries or 1 oz. chocolate syrup

Service: Serve on a 9" chilled plate with a chilled fork.

**Station: PANTRY**

**CODY'S CHOCOLATEHOUSE SLIDE**

Jumbo Fish bowl filled with Chocolate Fudge Brownie, 2 Scoops of Vanilla and 2 Scoops of Chocolate Fudge Ice Cream, Loaded with Hot Fudge sauce and topped with Whipped Cream and chopped nuts then topped with Hershey’s Syrup and a cherry.

Abbreviation: Slide

Portion: 2 #10 Curled scoops of vanilla bean ice cream, 2 #10 curled scoops of chocolate fudge ice cream, 1 pkg hot fudge, 1 pre- heated brownie, topped with whipped cream, drizzle Hershey’s chocolate syrup, 1 maraschino cherry and 1 oz chopped nuts.

Service: Serve in a chilled Hoffman Glass (jumbo fish bowl) with 2 chilled long handled iced tea spoons on a bev

nap lined 9” chilled plate.

**Station: PANTRY**

**SLICE OF TOWERING CAKE, Chocolate or Carrot**

Best ever, old fashioned, mile high slice of cake with a rich creamy frosting. DELICIOUS and enough to share.

Abbreviation: Choc Cake Carr Cake

Portion: 1 slice.

Service: Serve on an 11” platter with a chilled fork. Place 3 dollops of whipped cream at front wedge. Drizzle

chocolate syrup over chocolate cake and caramel syrup over the carrot cake

**Station: PANTRY**

**ICE CREAM - One or Two Scoops**

Choice of Vanilla Bean or Chocolate Fudge

Abbreviation: Van IC Choc IC

Portion: 1 #10 scoop / 2 #10 scoops

Service: 1 scoop served in cup and 2 scoops served in a nappy bowl on a lined 6” round plate with a chilled teaspoon.

**Station: PANTRY**

Early Bird Menu VERSION A

Served Monday – Saturday (but not on Holidays)

Order must be placed by 5:59pm

Entrées include Our Famous Bottomless Salad Bowl, Fresh Baked Sweet Yeast Rolls and Your choice of Side.

**EB ROASTED ½ CHICKEN**

Seasoned and slow cooked. Finished off on the char-grill with or without BBQ Sauce.

Abbreviation: EB 1/2 Chic

Portion: Half

Service: 11 ½ “platter with kale and wet nap

**Station: BROILER**

**EB CENTER CUT BONELESS PORK CHOP, 8 oz.**

Char-Grilled boneless pork chops basted with BBQ sauce. Can get plain if guest requests.

Abbreviation: EB Chop

Portion: One 8 oz. chop

Service: 11 ½ ” platter

**STATION: BROILER**

**EB ROADHOUSE CHOPPED STEAK, 8 oz.**

Pieces of beef from our steaks that are ground and formed into patties. Smothered with sautéed onions.

Abbreviation: EB Chpd Stk

Portion: 8 oz. ground beef patty

Service: Topped with 2 oz. grilled onions on 11 ½” platter

**STATION: FLAT**

**EB CHICKEN FRIED CHICKEN**

Cubed, hand breaded and deep fried. Served smothered with white gravy.

Abbreviation: EB CFC

Portion: 8 oz. chicken breast and 3 oz of gravy

Service: 11 ½” platter

**STATION: FRY**

**EB STEAK CHUNKS (while they last)**

Grilled marinated steak pieces served over sautéed onions and mushrooms on a hot sizzlin’ platter.

Abbreviation: EB Chunks

Portion: Steak pieces served over mushrooms and onions in a ½ moon fajita skillet on an 11 ½” platter

Service: ½ moon fajita skillet on an 11 ½” platter

Note: Any side must go on a fajita set up plate or proper bowl to accompany this item

**STATION: BROILER**

**EB SIRLOIN STEAK**

A USDA Choice sirloin beef.

Abbreviation: EB Sir

Portion: 8 oz. steak

Service: 11 ½ “platter

**STATION: BROILER**

**EB GRILLED BBQ CHICKEN**

Fresh chicken breast basted with BBQ sauce.

Abbreviation: EB BBQ Chic

Portion: 8 oz. chicken breast, bbq sauce.

Service: 11 ½ “platter

**STATION: BROILER**

**EB FISH OF THE DAY**

Grilled or blackened fish of the day.

Abbreviation: EB FOD

Portion: 6 oz Fillet with 1.5 oz of dill sauce

Service: Filet of fish with small soufflé cup dill sauce, lemon wedge & kale on 11 ½” platter.

**STATION: FLAT**

**EB POT PIE**

Tender pieces of chicken with peas and carrots in a rich gravy with a pie crust topper.

Abbreviation: EB Pot Pie

Portion: 8 oz. portion

Service: Large casserole dish filled with pot pie and crust served on a lined 11 ½” platter.

**STATION: BROILER**

EARLY BIRD BASKETS

**EB RIB BASKET**

Abbreviation: EB Rib Bask

Portion: 1lb of ribs, 3 oz coleslaw, 6 oz fries

Service: BBQ ribs served over seasoned fries in a lined basket with large soufflé cup of coleslaw, kale and a

wet nap

**STATION: BROILER**

**EB CHICKEN TENDERS BASKET**

Abbreviation: EB Chic Bask

Portion: 5 oz tenders, 3 oz coleslaw, 6oz fries and 1.5 oz of honey mustard or BBQ sauce

Service: Tenders served over seasoned fries in a lined basket with large soufflé cup of coleslaw, kale, wet nap and small soufflé cup of honey mustard or bbq wing sauce.

**Station: FRY**

**EB GARLIC FRIED SHRIMP**

Abbreviation: EB Shr Bask

Portion: 8 Each, 3 oz coleslaw, 6 oz fries

Service: Shrimp tossed in garlic butter and garlic Romano seasoning served over seasoned fries in a lined basket with large soufflé cup of coleslaw, kale and a wet nap.

**Station: FRY**

**EB BEER BATTERED ALASKAN COD**

Abbreviation: EB Cod Bask

Portion: 3 Each, 2 oz beer battered cod pieces, 3 oz coleslaw, 6 oz fries, 1.5 oz tartar sauce.

Service: Cod served over seasoned fries in a lined basket with large soufflé cup of coleslaw, kale and a wet nap and a small soufflé cup of tartar sauce.

**Station: FRY**

EARLY BIRD SANDWICHES

**EB CODY’S STEAK BURGER WITH DOUBLE CHEESE**

½ lb burger patty with 2 slices of American Cheese.

Abbreviation: EB Ch Burg

Portion: 8 oz. burger, 2 slices American cheese

Service: Seasoned cheeseburger atop of 3 pickle chips, 1 slice of tomato, 1 full red onion slice and leaf lettuce on a bun. 6 oz. of fries to one side of 11 ½” platter.

**Station: FLAT**

**EB CHICKEN FRIED CHICKEN SANDWICH**

Our 8oz chicken breast lightly breaded and deep fried. Served plain or covered in buffalo sauce. Choose Mild, Hot, or Really, Really Hot with Cody’s Garlic Ranch or bleu cheese dressing.

Abbreviation: EB CFC Sand CFC Sand (M) or (H) or (RRH)

Portion: 8 oz. chicken (Single Cubed)

Service: Fried chicken breast atop of 3 pickle chips, 1 slice of tomato, 1 full red onion slice and leaf lettuce on a bun. 6 oz. of fries to one side of 11 ½” platter. If buffalo style, include 1.5oz of Cody’s ranch or bleu cheese dressing in a small soufflé cup on the side.

**Station: FRY**

**EB PULLED PORK SANDWICH**

8 oz of pulled pork tossed in BBQ sauce.

Abbreviation: EB PP Sand

Portion: 8 oz. pulled pork, 2 oz fried onion straws 3 pickles

Service: Pulled pork placed atop of bun then topped with 3 pickle chips and fried onion straws. 6 oz. of fries to one side of 11 ½” platter.

**Station: EXPO/FRY**

Early Bird Menu VERSION B

Served Monday – Saturday (but not on Holidays)

Order must be placed by 5:59pm

Entrées include Our Famous Bottomless Salad Bowl, Fresh Baked Sweet Yeast Rolls and Your choice of Side.

**EB ROASTED ½ CHICKEN**

Seasoned and slow cooked. Finished off on the char-grill with or without BBQ Sauce.

Abbreviation: EB 1/2 Chic

Portion: Half

Service: 11 ½ “platter with kale and wet nap

**Station: BROILER**

**EB CENTER CUT BONELESS PORK CHOP, 8 oz.**

Char-Grilled boneless pork chops basted with BBQ sauce. Can get plain if guest requests.

Abbreviation: EB Chop

Portion: One 8 oz. chop

Service: 11 ½ ” platter

**STATION: BROILER**

**EB ROADHOUSE CHOPPED STEAK, 12 oz.**

Pieces of beef from our steaks that are ground and formed into patties. Smothered with sautéed onions.

Abbreviation: EB Chpd Stk

Portion: 12 oz. ground beef patty

Service: Topped with 2 oz. grilled onions on 11 ½” platter

**STATION: FLAT**

**EB CHICKEN FRIED CHICKEN**

Cubed, hand breaded and deep fried. Served smothered with white gravy.

Abbreviation: EB CFC

Portion: 8 oz. chicken breast and 3 oz of gravy

Service: 11 ½” platter

**STATION: FRY**

**EB STEAK CHUNKS (while they last)**

Grilled marinated steak pieces served over sautéed onions and mushrooms on a hot sizzlin’ platter.

Abbreviation: EB Chunks

Portion: 8 oz. steak chunks, 2 oz sliced mushrooms, 2 oz sautéed onions

Service: Steak pieces served over mushrooms and onions in a ½ moon fajita skillet on an 11 ½” platter

Note: Any side must go on a fajita set up plate or proper bowl to accompany this item

**STATION: BROILER**

**EB ½ RACK BABY BACK RIBS**

A USDA Choice sirloin beef.

Abbreviation: EB Ribs

Portion: ½ slab of ribs (6-7 ribs)

Service: 11 ½” platter with kale and a wet nap

**STATION: BROILER**

**EB FRESH GRILLED SALMON**

A FRESH, flat grilled or blackened salmon filet served with dill sauce.

Abbreviation: EB Salmon

Portion: 8 oz. Fillet with 1.5 oz Dill Sauce

Service: Small soufflé cup of dill sauce, lemon wedge & kale on 11 ½” platter.

**STATION: FLAT**

**GRILLED PRIME RIB OF BEEF**

Slow roasted and then grilled.

Abbreviation: EB Prime

Portion: 10 oz. Cut, 3 oz Au Jus and 1.5 oz raw horseradish or horseradish sauce upon request

Service: Au jus in large soufflé cup, horseradish in small soufflé cup on 11 ½” platter

**STATION: BROILER**

**Cody’s Original Roadhouse Broiler Day 4 Quiz**

**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Score \_\_\_\_\_\_/10**

1. We select thinner steaks for grilling what temperatures?

A) rare/ med rare B) med rare/ medium C) medium/ med well D) med well/ well done

1. Awareness of ticket times is also the key to realizing how much longer an item needs to cook. True or False
2. Match the correct temperature to the correct HACCP standard:

\_\_\_\_\_\_41 ̊F- 140 ̊F A) Keep hot food hot

\_\_\_\_\_\_at or above 140 ̊ B) Keep cold food cold

\_\_\_\_\_\_at or below 41 ̊ C) Danger zone

1. What is a way to rapid cool an item?

A) Place item in an ice bath B) Refrigerate the item

C) Cool item to room temp by setting on counter D) Place in freezer until it is cool

1. Hot food must be cooled from 140 ̊F- 70 ̊F within \_\_\_\_\_\_ hours.

A) 1 B) 2 C) 3 D) 4

1. Name an acceptable way of thawing food.

A) Refrigerate the item B) Run under hot water C) Leave on the counter to thaw D) Leaving in cold standing water

1. The Alto Shaam can be used to heat cold food. True or False
2. How many ounces are our burgers?

A) 6 Ounces B) 8 Ounces C) 10 Ounces D) 12 Ounces

1. All Burgers are served with Lettuce, Tomato, Onion and Pickle? True or False

10. When is the Early Bird Menu available? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

# Trainee Evaluation

**Day 4**

# (Completed by trainer with trainee present and signed off by manager)

Trainee arrived to work on time? YES NO

Trainee arrived in proper uniform? YES NO

Trainee spent allocated time cooking alongside trainer? YES NO

Was trainee involved and attentive to all training? YES NO

Does trainee accept constructive feedback? YES NO

Does trainee exhibit knowledge and understanding of ticket times and HACCP standards? YES NO

If not, where did the trainee seem to need the most work?

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Notes: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Trainee Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Trainer Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Manager Signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date\_\_\_\_\_\_\_\_\_\_\_\_

**Cody’s Original Roadhouse Broiler Final Test**

**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Score \_\_\_\_\_\_/40**

1. The Early bird menu is available which of the following days and times?
2. 7 days a week from opening to 5:59 PM
3. Monday thru Friday from opening to 5:59 PM
4. All day, every day
5. Monday thru Saturday from opening to 5:59 PM
6. The EB Center Cut Boneless Pork chop is
7. 5oz
8. 6oz
9. 7oz
10. 8oz
11. The Early Bird Roadhouse Chopped Sirloin Steak is
12. 6oz
13. 8oz
14. 10oz
15. 14oz
16. Fresh Grilled Salmon is served \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_\_\_ and served with \_\_\_\_\_\_ sauce.
17. The Prime Rib of Beef is served in the following portion sizes \_\_\_\_\_\_oz., \_\_\_\_\_\_oz. and the EB weighs \_\_\_\_oz.
18. The slow roasted Prime Rib of Beef is seasoned with our own special blend of \_\_\_\_\_\_\_\_\_\_,

\_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, served with \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ sauce if you like.

1. Describe a Grilled Shrimp Salad

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Cody’s grinds its meat for the chopped steaks fresh daily? True or False
2. All burgers weigh \_\_\_\_oz.
3. The Chicken breast entrées have an \_\_\_\_oz chicken breast.
4. Match the correct quantity/amount to the menu item (draw a line to connect).
   1. 7 Porterhouse Steak
   2. 12 Jumbo Onions on a Stick
   3. 5 Country Fried Chicken
   4. 3 Thursday Steak Special
   5. 24 T-Bone Steak
   6. 8-10 Buffalo Shrimp
   7. 8 Tortillas for Fajitas
   8. 10 Shrimp Fajita & Shrimp Quesadillas
   9. 18 Fried Cheese Logs
5. Standard ticket times for lunch are \_\_\_\_ to \_\_\_\_ minutes.
6. Standard ticket times for dinner are \_\_\_\_ to \_\_\_\_ minutes.
7. Thinner steaks should be used for grilling steaks to a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ steak.
8. Thicker steaks should be used for grilling steaks to a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ steak.
9. As a line cook you should periodically check yourself for accuracy. True or False
10. Match the correct temperature to the correct HACCP standard.
11. 41 degrees F- 140° F \_\_\_\_\_\_ Keep hot food hot
12. At or above 140° F \_\_\_\_\_\_ Keep cold food cold
13. At or below 41° F \_\_\_\_\_\_ Danger Zone
14. Hot food must be cooled from 140° F to 70° F within \_\_\_\_hours.
15. Hot food must be cooled from 70° F to 41° F within an additional \_\_\_ hours.
16. List the optional fillers for quesadillas
17. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
18. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
19. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
20. Food can only be heated \_\_\_\_\_time(s) in its shelf life.
21. The Alto Shaam is a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ of roasting.
22. The Alto Shaam can be used to heat food from a cold state. True or False
23. Almost all of our products have a hot hold time of \_\_\_\_\_ hours.
24. 1
25. 2
26. 4
27. 8
28. Slow, low temperature cooking results in a more uniformly \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ with \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ shrinkage.
29. Describe the EB steak chunks \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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1. The ½ roasted chicken is seasoned with \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_before cooking.
2. Beef roasts should reach a minimum internal temperature of \_\_\_\_\_\_\_\_ degrees F for \_\_\_\_\_\_ minutes.
3. What items are placed on the product container label before storing to ensure freshness?
4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 3.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
5. Poultry should reach a minimum internal temperature of \_\_\_\_\_\_\_\_\_ degrees F for at least \_\_\_\_\_\_\_\_\_ seconds.
6. Ground meats (including ground beef and ground pork) should reach a minimum internal temperature of \_\_\_\_\_\_\_\_\_\_ degrees for \_\_\_\_\_\_\_ seconds.
7. Match the doneness to the total grilling time

\_\_\_\_\_\_\_ Rare A) 5 min/5 min/ 10 minutes total grilling time

\_\_\_\_\_\_\_ Medium B) 8 min/ 8 min/ 16 minutes total grilling time

\_\_\_\_\_\_\_ Well C) 4 min/ 4 min/ 8 minutes total grilling time

1. Describe a grilled chicken sandwich.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. List the items served on every burger and sandwich.
2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
6. Describe the Cheese Bacon burger

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Describe the Mushroom Burger

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Describe the BBQ Blue Cheese Bacon Burger\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. The kid’s hamburger is a \_\_\_\_\_\_\_\_ burger.
2. Our steaks are \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_ in house.
3. How many ounces of beef, chicken and pork are served on a fajita?
   1. 4
   2. 6
   3. 8
   4. 10
4. Write the correct weights/size next to each grilled item:

\_\_\_\_\_, \_\_\_\_\_\_ Top Sirloin Steaks

\_\_\_\_\_ T-Bone Steak

\_\_\_\_\_ Porterhouse Steak

\_\_\_\_\_ Roadhouse Chopped Steak

\_\_\_\_\_ Filet Mignon

\_\_\_\_\_ Bacon Wrapped Filet

\_\_\_\_\_, \_\_\_\_ Ribeye Steak

\_\_\_\_\_, \_\_\_\_\_, EB\_\_\_\_\_ Slow Roasted Prime Rib of Beef

\_\_\_\_\_ Porterhouse Pork Chop

\_\_\_\_\_ ½ Rack of Ribs

\_\_\_\_\_ Full Rack of Ribs

\_\_\_\_\_ Chicken Breast Entrees

\_\_\_\_\_ EB Steak Chunks

\_\_\_\_\_ EB Center Cut Boneless Pork Chop

\_\_\_\_\_ EB Sirloin Steak

\_\_\_\_\_ EB Slow Roasted Prime Rib of Beef (where applicable)

\_\_\_\_\_ Burgers

\_\_\_\_\_ Chicken Breast Sandwiches

\_\_\_\_\_ Kids Burgers

\_\_\_\_\_ Kids Chicken

\_\_\_\_\_ Grilled Chicken Breast for a Salad

\_\_\_\_\_ Top Sirloin Steak for a Salad

\_\_\_\_\_ Top Sirloin Steak Thursday Special

\_\_\_\_\_ Slow Roasted Prime Rib of Beef on a Combo

\_\_\_\_\_ Fajita Chicken

\_\_\_\_\_ Fajita Beef

\_\_\_\_\_ Fajita Shrimp