

Food Preparation Steps - Examples

Please use the examples below as a guide to describe the food preparation steps for each of your menu items. Be sure to include methods, temperatures, and timeframes for all critical control points such as produce washing, cold holding, cooking, cooling, reheating, hot holding, and the handling of ready-to-eat foods.

EXAMPLES:

Teriyaki Chicken with Salad

30 pounds of raw chicken delivered frozen 3 times per week → Chicken thawed in refrigerator on bottom shelf → Once thawed, chicken is trimmed (process takes approximately 30 minutes) and rinsed in food preparation sink → Marinated in food-grade bucket in refrigerator → Cooked on grill to 165°F (temperature is taken using a metal stem thermometer) → Hot held in steam table at 140°F or higher → Chicken order is grilled quickly prior to serving → Leftover chicken is transferred to a shallow two-inch depth metal pan, level of food not exceeding two inches, uncovered and immediately refrigerated in the walk-in cooler to 41°F or below → Per order, leftover chicken is taken from the refrigerator and reheated on the grill to 165°F and served.

4 boxes of lettuce delivered 3 times per week → The lettuce is stored in the refrigerator on top shelf → Food preparation sink is cleaned and sanitized → Lettuce is rinsed in food preparation sink → Lettuce is then cut on sanitized cutting board (gloves worn) → Stored in plastic bins in refrigerator on top shelf → Per order, lettuce is dispensed with tongs to serving plate → Served with commercially-produced pre-packaged dressing.

Cheeseburger

40 pounds of beef patties are delivered twice per week. Product is stored in walk-in cooler on the bottom shelf at 41°F or below. Small quantities of hamburger patties are transferred to refrigerated drawer located under grill, and held at 41°F or below. Per order, hamburger patty is retrieved from drawer with metal tongs and placed on grill. While hamburger is cooking, hamburger buns are toasted (gloves are worn). Once the patty has reached a cooking temperature of 155°F or higher (temperature is taken using a thin-probe thermocouple), cheese is added and melted. Beef patty is then placed on the bun and condiments are added (ketchup, mustard, shredded lettuce, tomatoes, and onions). Product is wrapped and served. Gloves are worn to prevent bare hand contact. Gloves are changed whenever contaminated, and hands are washed between each glove change.