

Cold Storage and Food Handling Procedures

1. Cold storage foods are received in, counted, dated, and placed immediately in cold storage.
(Remember FIFO - First In First Out rules apply)
2. Based off of projected attendance a specific amount of Hot Dogs will be taken out of cold storage, cooked, and kept at 145° F or above for that days business. All other cold items will be kept in cold storage until ordered by the customer.
3. If there are left over Hot Dogs on the grill at the end of the days buisness they will be logged and discarded into a trash receptical by Management and witnessed by another manager or employee and taken to the outside dump at the end of the night.
4. Chicken Strips are to be stored at 41°F or below until ordered by a customer. Once ordered they are placed into the Turbo Chef and cooked to 135°F or above and then served to the customer. This is a Cook/Serve procedure.
5. If an order of Chicken Strips is voided, meaning the customer changed their mind, then the Chicken Strips are to be discarded into a trash receptacle and logged by the employee and approved by a Manager.
6. Mozzarella Sticks, Mac N Cheese Bites, Fried Twinkies, Fries, Pretzel Bites, Funnel Cake Fries, Cheese Pizza, and White Castle Cheeseburgers will be stored at 41°F or below until ordered by a customer and then they will be cooked to 135°F or above and then served, this is a Cook/Serve procedure
7. If an order of Mozzarella Sticks, Mac N Cheese Bites, Fried Twinkies, Fries, Pretzels Bites, Funnel Cake Fries, Cheese Pizza, or White Caste Cheeseburgers is voided, meaning the customer changed their mind, then the item is to be discarded into a trash receptacle, logged by the employee, and approved by a Manager.