

MENU ITEMS PREPARATION

HOT PASTRAMI



Ingredients

Amount

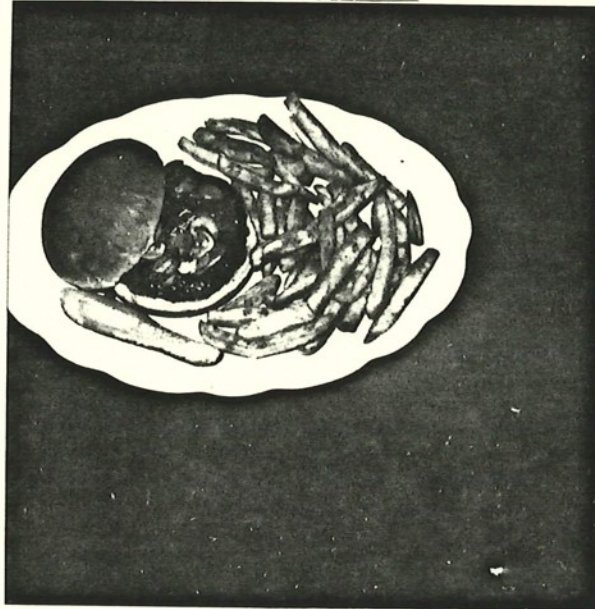
Lite Rye Bread	2 Slices
Thin Slice Pastrami	4 oz
Tomato Slices	2
Swiss Cheese	1 oz. slice
Pickle Spear	1
French Fries	4 oz

Instructions:

Place 4 oz. pastrami on plate, place in microwave on #3 now add 2 slices of tomatoes and 2 slices of swiss cheese reheat in microwave on #4. Remove and place on lite rye bread. Cut diagonally serve w/pickle spear and 4 oz of french fries.

MENU ITEMS PREPARATION

MUSHROOM BURGER



Ingredients

Amount

Hamburg Roll
Hamburg Patti
Canned Mushrooms
Pickle Spear
French Fries

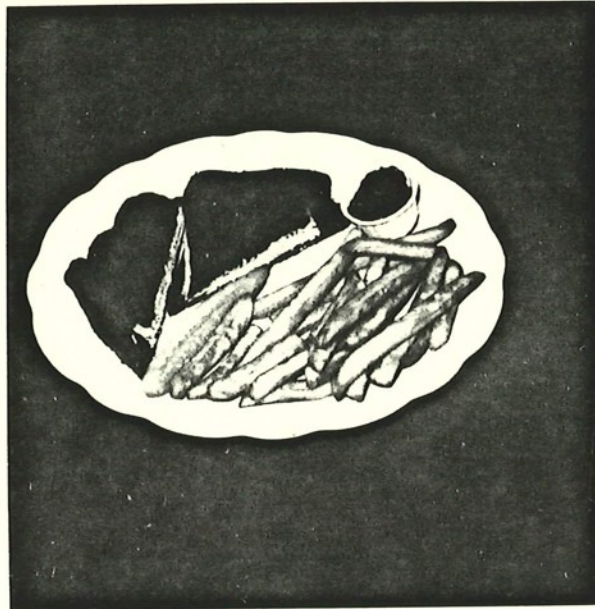
1
4 oz
1 oz
1
4 oz

Instructions:

Cook 1/4 lb hamburger to specifications grill approx. 1 oz of canned mushrooms on grill. When ready place mushrooms on top of hamburger patti and offset the crown serve w/pickle spear and 4 oz french fries.

MENU ITEMS PREPARATION

TURKEY SUPREME



Ingredients

Amount

Dark Rye	2 Slices
Swiss Cheese	2 Slices
Turkey	3 oz
Cranberry Sauce	1 1/2 oz
French fries	4 oz

Instructions

1. Wrap in saran wrap and place under refrigerator.
2. Before cooking pre-heat in microwave on #4.
3. Roll margarine on both sides - open sandwich on grill add 2 strips of bacon.
4. When ready close sandwich cut diagonally serve with pickle spear and 4 oz of french fries.

MENU ITEMS PREPARATION

SEAFOOD SALAD SANDWICH



Ingredients

Amount

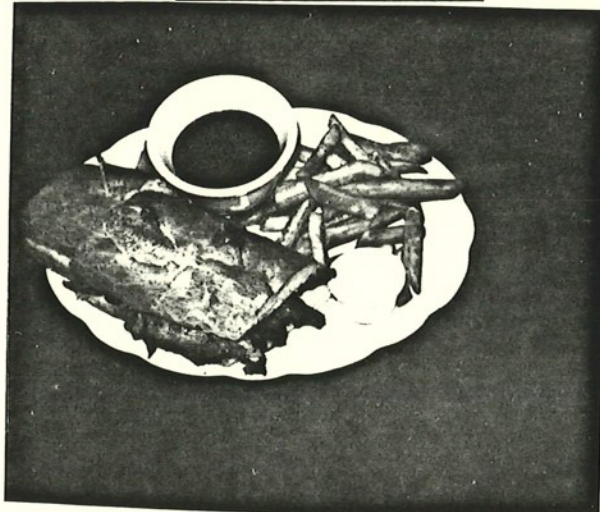
Syrian Bread	one cut in half
Seafood mix	4 oz
Fruit salad	4 oz
French fries	4 oz
Pickle Spear	1
Shredded Lettuce	1 oz

Instructions:

Cut Syrian Bread in half, place 1 oz of shredded lettuce in each half. Put 2 oz of seafood mix into each half on top of lettuce. Place 4 ozs of fruit salad into a monkey dish. Place sandwich on left side of platter, fruit salad placed upper center of platter, 4 oz of french fries to right of fruit salad, pickle spear.

MENU ITEMS PREPARATION

LONDON DIP SANDWICH



<u>Ingredients</u>	<u>Amount</u>
cooked london broil	4 oz
french bread	4" section
Au Jus	4 oz
french fries	4 oz
horse radish	1 oz

Instructions:

Meat is marinated in low calorie creamy italian dressing at least 24 hrs before cooking. Slice 4 oz of cooked marinated london broil across the grain. Heat meat in microwave on #4 place meat on a 4" section of french bread stick in 2 toothpicks and cut sandwich in half. Now heat 4 ozs of Au Jus in a soup cup on #3 in microwave. Place sandwich, Au Jus, pickle spear 4 oz french fries, 1 oz horse radish on platter, and serve.

1/2 lb Beefeater

Use same procedure as 1/4 dip but use 8 oz of meat and 7" section of french bread, 3 toothpicks cut sandwich into thirds.

MENU ITEMS PREPARATION

FRIED CHICKEN FINGERS



Ingredients

Amount

Chicken strips
French fries
Cole slaw
Bar-B-Q or Duck sauce
Roll & Butter

5 strips
4 oz
4 oz
2 oz
1 & 1

Instructions:

Deep fry chicken strips in 350° fryolator, approx. cooking time place cooked chicken strips on right side of platter on left side place 4 oz of french fries. Top center of platter place a bed of lettuce with 4 oz scoop of cole slaw. Place 2 oz of Bar-B-Q or duck sauce in a monkey dish on lower center of platter.

MENU ITEMS PREPARATION

CLAM STRIP DINNER



Ingredients

Clam strips
French fries
Cole slaw
Lemon wedge
Tartar sauce
Roll & butter

Amount

6 oz
4 oz
4 oz scoop
1/6
2 oz souffle cup
1 & 1

Instructions:

Cook 6 oz's of clam strips in 350° fryolater for approx. 45-60 seconds. Place cooked clams on right side of platter, 4 oz's of french fries on left side. Place 4 oz's of cole slaw on a bed of lettuce in a monkey dish and place top center of platter served with lemon wedge tartar sauce, roll & butter.

MENU ITEMS PREPARATION

THE SHRIMP FRY



Ingredients

Shrimp
French fries
Lettuce
Cole Slaw
Lemon
Cocktail sauce

Amount

5 pieces
4 oz.
2-3 leaves
3 oz.
1 wedge (1/6 lemon)
1 oz.

Instructions:

1. Deep fry 5 pieces of shrimp until they float or reach a golden brown color (NEVER THAW BEFORE FRYING.) Do not overcook.
2. Place shrimp on bottom right of platter.
3. Place a bed of lettuce topped with 3 oz. cole slaw on the top center of platter in a monkey dish.
4. To the right of the cole slaw, place 1 lemon wedge and a 1 oz. souffle cup of cocktail sauce.
5. Place 4 oz. French fries on the bottom left corner of the platter.

MENU ITEMS PREPARATION

FISH DINNER



Ingredients

Cod Fillet
French Fries
Tartar Sauce
Lettuce
Cole Slaw
Lemon

Amount

2 x 3 oz. pieces (breaded)
4 oz.
1/2 oz.
2 - 3 leaves
3 oz.
1 wedge (1/6 lemon)

Instructions:

1. Deep fry two 3 oz. portions of hand breaded fish fillets until they reach a golden brown color.
2. Place fish fillets on front edge of oval platter.
3. Place a 4 oz. portion of French fries next to the fish on the right side of platter.
4. Above the fish place 1/2 oz. of tartar sauce in a soufflé cup.
5. On the left side of platter place 3 oz. of cole slaw on a bed of lettuce in a monkey dish.
6. To the right of the cole slaw place 1 wedge lemon.

MENU ITEM PREPARATION

VEAL CUTLET PARMAGIANA

<u>Ingredients</u>	<u>Amount</u>
Veal Patti	1 each
Spaghetti	6 oz
Provolone Cheese	1 oz slice
Tomato Sauce	6 oz
Roll & Butter	1 & 1
Parsley	garnish

Instructions:

Deep fry breaded veal patti for approx. ^{ONE MINUTE} ✓ Heat 6 oz spaghetti in microwave on #5. Place veal patti in a casserole dish and ladle 4 oz of tomato sauce over veal place 1 oz slice of provolone cheese on top of sauce and heat in microwave on #3. Place cooked spaghetti on right side of platter and ladle 2 oz of tomato sauce over spaghetti. Place casserole dish with veal, sauce and melted cheese on left side of platter, garnish platter with parsley.

MENU ITEM PREPARATION

TERIYAKI STEAK TIPS



Trim flap meat of any excessive fat. Cut meat into 1" cubes. Cut up approx. 15-18 lbs marinate meat in sauce as least 24 hrs before cooking.

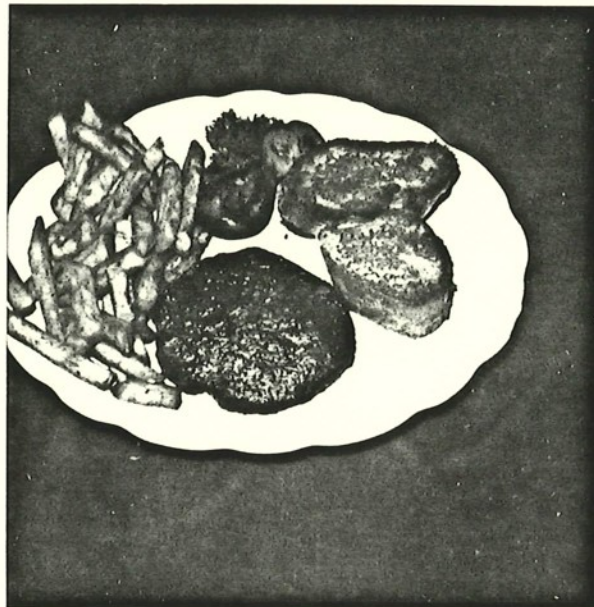
TERIYAKI SAUCE

<u>Ingredients</u>	<u>Amount</u>
Water	3 qts
Brown Sugar	1-1/2 lbs
Honey	10 oz
Soy Sauce	16 oz
Garlic Salt	1/2 oz

Cook approximately 6 oz. meat to cooking specifications when meat is ready lay out 6 oz of rice pilaf on a platter. Heat in microwave on #3 or #4 place meat on top of rice garnish with parsley and tomato slice.

MENU ITEMS PREPARATION

HEARTY HALF POUNDER



Ingredients

Hamburger Patty
French Fries
Cheese toast
Salad
Parsley & Tomato Slice

Amount

1/2 lb.
4 oz.
2 slices
Dinner Size

Instructions:

1. Broil 1 oval shaped (approximately 7" long 4-1/2" wide, 1/2" thick in raw state) hamburger patty.
2. Turn once
3. Place cooked half-pounder on front edge of oval platter
4. On the back edge place parsley & tomato slice.
5. On the right end of the platter place 4 oz. of French fries.
6. On the left end of the platter place 2 slices of browned Pie Shop Cheese Toast.
7. Serve with a dinner salad*

* Dinner salad should always be made first and served to customer to enjoy while waiting for the Half Pounder.

MENU ITEMS PREPARATION

NEW YORK SIRLOIN DINNER



Ingredients

Amount

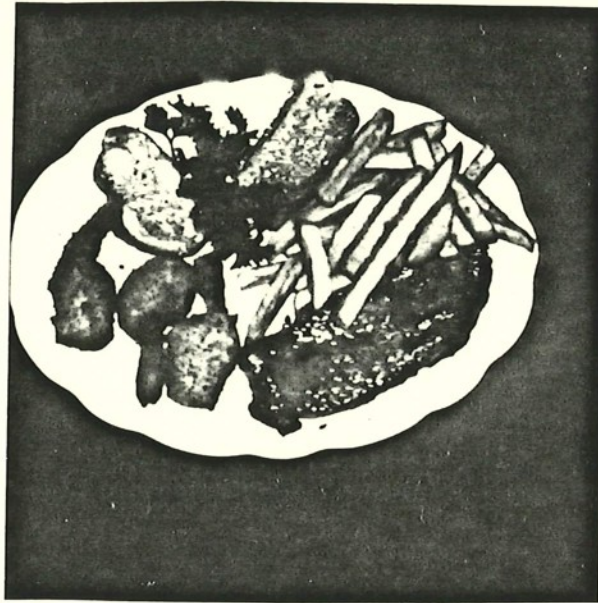
Sirloin Strip	8 oz.
French Fries	4 oz.
Cheese Toast	2 slices
Salad	Dinner size
Parsley & Tomato Slice	

Instructions:

1. Prepare dinner salad first and serve to customer.
2. Broil an 8 oz. sirloin strip steak in the broiler. The steak should be firm at the time of cooking and will take approximately 7 minutes to become medium while still retaining a pinkish center.
3. Place cooked steak on a oval platter. Position the steak at the bottom right side with the narrow end toward the center.
4. Place 4 oz. of french fries to the left of the steak.
5. Place a leaf of parsley at the top middle of the platter and place one tomato slice under the parsley.
6. Place one slice of cheese toast to the right and one slice to the left of the tomato slice.

MENU ITEMS PREPARATION

STEAK 'N SHRIMP



Ingredients

Amount

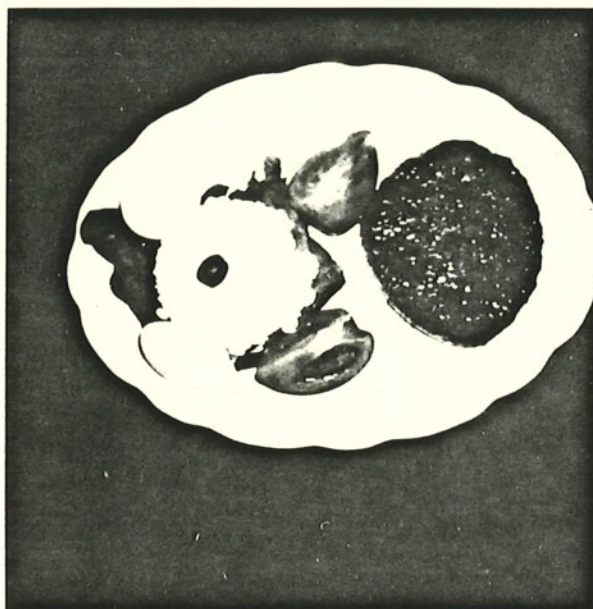
Sirloin Strip	6 oz.
Fantail Shrimp	3 pieces
French Fries	4 oz.
Cheese Toast	2 slices
Cocktail Sauce	1 oz.
Lemon Wedge	1/6 lemon
Garden Salad	Dinner size

Instructions:

1. Prepare dinner salad first and serve to customer.
2. broil a 6 oz. sirloin butt steak in broiler. The steak should be firm at time of cooking - and will take approximately 7 minutes to become medium while still retaining a pinkish center.
3. Deep fry 3 pieces of shrimp until they float or reach a golden brown color. (Never thaw before frying.)
4. Place cooked steak on the front right edge of oval platter.
5. Place three fantail shrimp to the left of the steak (bottom center of oval platter) with their tails pointing toward bottom edge.
6. Place 4 oz. portion of french fries to the left of the shrimp (bottom left of oval platter).
7. Place a 1 oz. souffle' cup of cocktail sauce and a lemon wedge (1/6 lemon) a parsley leaf and tomato slice at the top center of the oval platter.
8. At the upper right and left corners of the oval platter place one slice of golden brown cheese toast.

MENU ITEMS PREPARATION

HI-PROTEIN PLATTER



Ingredients

Amount

Hamburger Patty	1/2 lb
Egg	1
Tomato	1/3
Ripe Olive	1
Spinach Leaf	1 oz.
Cottage Cheese	4 oz.

Instructions

1. Place 1 oz. (2-3 leaves) of spinach on one end of an oval plate.
2. Place one #10 scoop (4 oz.) cottage cheese on the spinach and top with a ripe olive.
3. Place 1/2 lb. hamburger on the other end of the oval plate.
4. Cut one egg into 2 equal oval halves and place on both sides of the plate between the hamburger and cottage cheese.
5. Place 1 tomato wedge on both sides of the plate beside the egg halves.

MENU ITEMS PREPARATION

JULIENNE SALAD



Ingredients

Lettuce Romaine
Salad Lettuce Mixture
Tomato
Egg
Ripe Olives
Turkey
Ham
Cheese
Cheese Toast
Salad Dressing

Amount

2 large or 3 small leaves
6 oz.
4 x 1/6 tomato wedge
1
4
1-1/2 oz.
1-1/2 oz.
1 oz.
2 slices
2 oz.

Instructions:

1. Line interior of bowl with 2 large or 3 small Romaine leaves.
2. Lightly place in bowl 6 oz. salad lettuce mixture.
3. Place 1 tomato wedge standing on end (1/6 tomato) in center of bowl on lettuce bed.
4. Place 3 more tomato wedges (standing on end) at equal intervals around the perimeter.
5. Slice a hard boiled egg into quarters, place one slice beside each tomato wedge.
6. Place one ripe olive beside each egg slice.

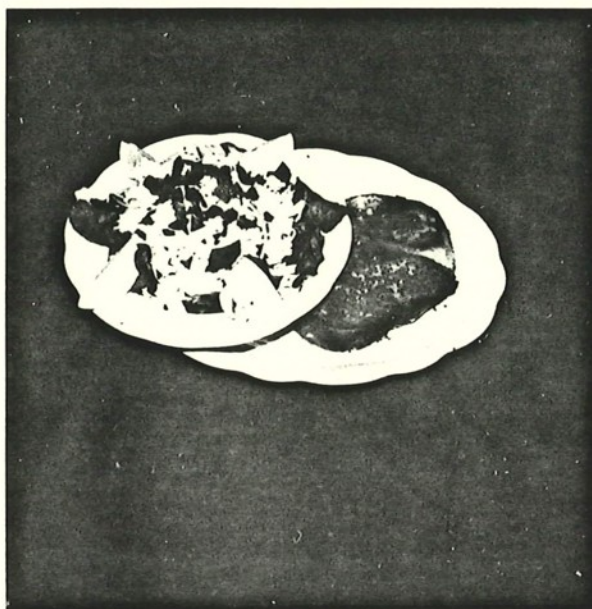
MENU ITEMS PREPARATION

JULIENNE SALAD (Continued)

7. The salad should now appear to be divided into three pie shaped wedges by the tomatoes and eggs.
8. Cut one 1-1/2 oz. slice of ham (approx. #15 setting on slicer) into 1/4" strips and place in one of the pie shaped wedges.
9. Cut one 1-1/2 oz. slice of turkey (approx. #15 setting on slicer) into 1/4" strips and place in second pie shaped wedge.
10. Cut one oz. American Cheese into 1/4" strips and place on third pie shaped wedge.
11. Pierce ripe olive with frill pick and stick into tomato wedge in middle of bowl.
12. Place salad bowl on oval platter with 2 oz. salad dressing in a souffle cup and two slices of golden brown Pie Shop Cheese Toast.

MENU ITEMS PREPARATION

SPINACH SALAD



Ingredients

Spinach
Mushrooms
Swiss Cheese
Egg
Bacon
Cheese toast

Amount

2 1/2 oz
2-3 large mushrooms
2 oz shredded
1 egg quartered
2 slices chopped
2 slices

Instructions:

Place fresh spinach in salad bowl. Top with sliced mushrooms. Place egg wedges on sides opposite each other. Sprinkle shredded swiss on top of spinach and mushrooms, now place bacon bits on top of cheese. Grill 2 slices of cheese toast and serve on oval platter.

MENU ITEMS PREPARATION

TUNA 'N TOMATO SALAD BOWL



<u>Ingredients</u>	<u>Amount</u>
Whole Tomato	1
Tuna Salad Mix	4 oz.
Cheese Toast	2 slices
Egg	1
Pickle Chips	3 chips
Ripe Olives	3 each
Shredded Head Lettuce	4 oz.
Leaves Romaine	2-3 each

Instructions

1. Cover bottom of bowl with 2-3 Romaine leaves.
2. Place on lettuce leaves, 4 oz. of shredded head lettuce.
3. Place on head lettuce, 1 whole ripe tomato sliced into 6-8 sections, 3/4 of the way through.
4. After slicing, open the tomato wide enough to support a #10 level scoop (4 oz) of tuna salad mix.
5. Slice on hard boiled egg into 4 equal, wedge sections and place on opposite sides of the tomato.
6. Garnish with 3 whole, ripe olives and 3 pickle chips.
7. Place on a oval platter and serve with 2 slices of Pie Shop Cheese Toast.

MENU ITEM PREPARATION

WEIGHT WATCHERS PLATE



Ingredients

Amount

Bowl of fruit	10 oz
Egg	1
Tomato	1/3
Ripe Olive	1
Spinach leaf	1 oz
Cottage Cheese	4 oz scoop

Instructions

Place 1 oz (2-3 leaves) of spinach on one end of oval platter. Place one 4 oz scoop of cottage cheese on the spinach and top with a ripe olive. Next place bowl of fruit on the other end of the platter. Cut one egg into 2 equal oval halves, place opposite each other around the cottage cheese. Do the same for 2 tomato wedges.

MENU ITEM PREPARATION

SEAFOOD SALAD BOWL



Ingredients

Amount

Salad Mix	6 ozs
Seafood Mix	4 ozs
Tomato Wedges	4 wedges 1/6 ea.
Egg Wedge	1 egg quartered
Pickle Chips	4 chips
Cheesetoast	2 slices

Instructions:

Place 6 ozs salad mix in large salad bowl on top of salad mix in center of bowl, place 4 oz scoop of seafood mix on each side (4) of seafood mix, place tomato & egg wedges and pickle chips. Put bowl on oval platter. Brown two slices of cheesetoast on grill and place on platter. Serve.

SIDEWORK 3-9 COOK

1. Check flap meat & soup for evening consumption
2. Clean fry-o-lator
3. Clean egg grill & soup warmer area
4. Change salad bar hotel pans and stock
5. Empty all barrels line & backroom
6. Clean soup warmers
7. Sweep under line
8. Clean both grill filters

BACKROOM

9. Unbox pies
10. Clean five holders & sinks
11. Bleach cutting boards
12. Clean meat & bread & tomato slicers
13. Clean all tables
14. Lay out bacon
15. Cut teriyaki tips & marinate flap meat
16. Freezer pull
17. Clean walk-in refrigerator
18. Sweep & mop entire backroom floor including storage room

1. SOUPS & FLAP MEAT: Make sure there is enough vegetable soup, chili and soup of the day for the remainder of the day. Check with manager if unsure. Check to see if soup warmers have water in them, so as not to burn the stock. Replace as necessary. Also make sure enough marinated flap meat is cooked off for dinner. If not, cook in broiler with the heat turned on high and tray level low.

2. FRY-O-LATER: Check with a manager to see if grease should be changed. If grease must be filtered, turn fry-o-later to pilot. You need a filter, steel poker, 16 oz. laddle, cylandric strainer, grease bucket and a dry rag. Next, place filter in strainer and place in grease bucket. Place bucket under fry-o-later spout. Take out baskets, open spout, to drain grease. With a fork, remove fry-o-later screen. With the laddle pour grease on the walls & bottom of fry-o-later to remove any loose sediment. When grease has been entirely drained, disconnect hose from quick disconnect coupling and pull fry-o-later out. Wipe entire fry-o-later bay area, sweep and mop floor and replace fry-o-later. Next, with the dry rag, wipe out the inside close valve. Let all grease drain from the strainer by placing strainer on the side of grill. Pour grease back into fry-o-later and turn on.

If grease should be changed, turn fry-o-later to off. For this situation you will need, steel poker, grease bucket, 16 oz laddle, dry rag, a green scouring pad and Babo. Open 5 cans of shortening with circular can opener and place on grill. Drain old grease directly into grease bucket, remove baskets and screen. Using the laddle, pour grease into fry-o-later to remove sediment. Next, immediately take old grease to grease barrel next to dumpster area. Pull fry-o-later out, using quick disconnect, separate the unit and pull it into dishroom. In the dishroom, clean unit with cleanser and scouring pads removing all sediment. Remove fry-basket holder and send through dishwasher. After cleaning, wipe dry removing all cleanser and water. Wipe, sweep and mop fry-o-later bay area connect until back up. Close valve! Pour in the pre-melted shortening. When shortening is above heating elements unit may be turned on. To turn unit on light pilot flame by pressing pilot button in for 15 seconds, once lit, turn on. Replace screen and basket holder.

3. CLEAN EGG GRILL & SOUP WARMER AREA:

You will need 3 grill screens, a green scouring pad, grill scraper and grill screen holder. Turn grill off. Pour one scoop of ice on to grill. Scrape grill down while ice is melting. Scrape all water and debris off. Grill must be dry. Using scouring pad, screen and holder, scrub grill from left to right, removing as much debris as possible. Next, pour 4 oz of fry-o-later grease on grill. Using a new grill screen, scrub grill from front to back to remove deep stains and discolorations. Also scrub side and back walls of grill. With a new screen scrub grill again left to right to put a shine into it. Scrape all grease off grill. With a dry rag wipe grill and walls thoroughly to remove all residue. Scrape contents of grill trough into the trap. Remove trap and send to dish room. Turn fan off.

Next wipe all shelving and stainless surrounding egg grill including back wall both sides also clean and organize shelves under and around steam table.

4. CHANGE SALAD BAR:

Remove, clean, and restock all salad bar items, including divider bars, wipe entire area.

5. BARRELS:

Empty all cooks & bakers barrels. Spray out inside and outside before replacing liners. Use bleach if excessive odor is present.

6. SOUP WARMERS:

Empty water from wells. Wipe down the outsides with a clean cloth scrub the inside of the two pot warmer with a scrub pad.

7. SWEEP UNDER LINE:

Sweep under both sides of cooking line. Making sure to get all trash.

8. GREASE FILTERS:

Remove from racks above both grills soak in sink in detergent. Drain sink, scrub stainless edges rinse & place back in racks. Use cloth when removing so as not to cut your fingers.

9. UNBOX PIES:

Check freezer for any pies delivered that day. Remove pies from boxes. Being careful not to damage them. Place them in 5-holders, and then on a rack, (115 if possible), set aside any damaged pies and bring attention to manager. Put rack of pies back in freezer. Breakdown all boxes and place in dumpster.

10. SINKS:

Clean all five-holders in sinks, wash, rinse, & wipe all sinks & stainless. Be sure to clean in front of sinks including legs, and back splash panel. Clean any cloths and neatly fold them for morning use. Place any thawed bakers products in walk-in.

11. CUTTING BOARDS:

Remove cutting boards from line and place on sinks. Clean with a scrub brush, bleach & water rinse thoroughly, dry and place on prep table.

12. SLICER:

a) Meat Slicer - Unplug machine. Remove meat holder, and both blade guards, sending these items to dish room. Place blade guard bolt in an obvious

position. Wipe down entire slicer. Move the slicer to clean table under it with a clean warm cloth. After wiping relace holder and guards. Plug in machine. Turn on the test for proper placement of guards.

b) Bread Slicer - Wipe down entire machine empty & clean crumb tray.

c) Tomato slicer - Place in sink and spray clean with hot water. Be extra careful of slicing blades. NEVER send to dishroom to be washed in machine.

13. CLEAN TABLES:

Clean all prep tables of any residue making sure to get all legs and bottom shelf.

14. BACON:

Consolidate bacon flats. Check with manager on appropriate level for next day. Place 3 sheets of bacon per sheet pan, placing trays on bacon rack. Place rack in walk-in.

15. TERI TIPS : FLAP MEAT:

Check with manager to see if meat is to be cut up for teriyaki tips or soaked in lite italian dressing or both. Pieces are to be cut into approximately 1 oz pieces while trimming any excessive fat. Recipe for teriyaki sauce is.

3 quarts water
10 oz honey
16 fl oz soy sauce
1 1/2 lb light brown sugar
1/2 oz garlic salt

Stir with wire whip in steel mixing bowl, make sure you mix well. Pour mixture over tips in clear food storage container.

16. FREEZER PULL:

Take complete and accurate inventory of all food items listed on pull sheet. See manager for appropriate food levels. Pull from freezer correct amounts required. Place in walk-in while Rotating food. Inform manager if vegetable soup, or chili levels are becoming low. When pulling H.B. and half pounders, wrap 10 H.B. or 5 H.P. together in saran wrap, place in walk-in rotating stock. If chili is to be made pull 20 lbs ground hamburger 30 lbs ground turkey. If vegetable soup is to be made pull 20 lbs cubed beef.

17. CLEAN WALK-IN REFRIGERATOR:

a. Consolidate and place all items on their correct shelves remove butter from container if less than half full. Unbox as many cartons of eggs as possible. Consolidate bacon flats.

b. Send all meat trays to dishroom for sanitizing. (Including 4 oz hamburger tray on prep rack). Also send meat bins to dishroom.

c. After organizing and consolidating in every possible way, every shelf must be wiped down. When placing freezer pull items away, make sure all food is properly rotated and wrapped. Next sweep entire walk-in, under shelves and moving prep racks. Wet floor, with prime, and scour with scrub pad until shining. Dry mop, replace racks and wipe down walk-in door inside and out.

18. BACK ROOM FLOOR:

Pull all items to one side of room. (Bakers bins, tables, barrels, etc,) Sweep, & mop w/clean hot mop water. Use scrubbies where needed put items back in place & repeat for other side of room. Be sure to pull out all items and clean all corners, edges. Etc.

19. BACK STOCK ROOM:

Sweep and mop back stock room. Empty trash barrel under managers desk.

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SIDEWORK 5-CL COOK

1. Salad Bar
2. Microwave
3. Charbroiler
4. Grill
5. Small Freezer
6. Toasters
7. Butter
8. Heat Lamps
9. Back Wall & Reach-in doors
10. Barrels
11. Grease traps
12. Line area general cleaning
13. Steam table
14. Floor

SIDEWORK CLOSE SIDEWORK

1. SALAD BAR:

Clean and restock salad bar, wrapping corned beef, turkey and ham individually. Remove all items under salad bar, including racks, and wipe entire area out, including doors. Wrap all uncovered items and replace. Place cover over salad bar at the end of the night. Wrap all breads and place on shelf.

2. MICROWAVE:

Clean entire microwave, inside & out. Pick up microwave & clean stainless shelf under it. Clean filter under microwave, spray with hot water.

3. CHARBROILER:

Remove rack from broiler, scrape & clean bars. Be sure to get between & under all bars. Scrape & spray splash panel, drip tray, and set stand, wipe clean. Repeat if necessary. Remove bottom catch tray, remove foil, clean & replace with new foil. Clean exterior of broiler. Turn off or leave on low setting during slow periods.

4. GRILL:

Clean like egg grill. Refer to 3-9 sidework chart. After grill is clean shut off exhaust fans.

5. SMALL FREEZER:

If heavily frosted, unplug, remove food items. Place up on dishwasher corner area (being careful to raise it level, do not let freezer tilt excessively) spray with hot water, wipe dry, and put back in original location. Wipe exterior, and replace food items. Stock with one case of french fries at end of shift.

6. TOASTER:

Remove crumbs trays empty clean & replace, wipe toasters all over.

7. BUTTER:

Unwrap 2 lbs 60-40 butters, place in shallow hotel pan, cover with one of the wrappers. Repeat in another shallow pan.

8. HEAT LAMPS:

Unplug & let heat lamps cool. Empty and wash and clean french fry pan and grease rack. Once heat lamps are cool, wipe legs, lamps, and all stainless associated with them.

9. BACK WALL AND DOORS:

Wipe back wall of grill and pipes above grill to remove all grease. Clean all aspects of each reach-in door to the walk-in, also cleaning all accessible shelves and wrapping any items used during the evening. Also make sure to wipe shelves under big grill. Remove and clean cutting boards in front of broiler and grill.

10. BARRELS:

Empty, wash, if necessary bleach inside to eliminate any unnecessary odor. Replace liners.

11. GREASETRAPS:

Empty and clean all grease traps.

1. to the left of the grill screens
2. for the large grill
3. for the egg grill (check it 3-9 responsibility)

12. LINE AREA - GENERAL:

Clean and wipe all stainless from one end of line to the other. All shelves, splashboards, doors, under lips, over the grill, etc. Wrap saurkraut and put in reach in. Throw away any patti-melt onions. Wipe shelf above grills. Place small cutting board, any dirty knives, butter roller, and any other small dirty items in dishroom. Consolidate any open cheese, sliced meats, bacon, flap meat & wrap in saran wrap. Stock hamburger, 1/2 pounders, fish if necessary. Sweep entire floor under line and mop with hot clean mop water.

13. STEAM TABLES:

Remove food from hotel pans, place in small white buckets, wrap and refrigerate. Bring pans to dishroom. Unplug unit and wipe down, remove water in well and place cover over unit.

SAFETY

Practice safety to protect your own welfare and your guests. Unnecessary speed, careless handling of dishes, spillage and lack of common sense safety measures are the prime causes of costly accidents. Walk, don't run, be careful of moving into the path of another worker without warning.

Spills on the floor, get a mop to clean up spill.

Dry hands before handling china and glassware.

Dispose of all broken china or glassware immediately. Sweep -- don't pick it up with your hands.

Don't pile dishes in tall stacks that may be upset easily.

Use the ice scoop to avoid chipping glass in ice.

Do not assist child in high chair or place tray on high chair.

Be cautious when heating items in the microwave. Do not over-heat.

Report all accidents to your manager.

APPROVED PIE SHOP ABBREVIATIONS & PRICES

BREAKFAST MENU

#1. Scram., O.E., O.M., O.H., Sun, Bac, Saus, Ham \$3.10

#2. Ch\$2.45
 Bac\$2.75
 Pac & Ch\$3.05
 Ham\$3.05
 Ham & Ch\$3.35
 Mush & Ch ...\$3.05

#3. Scram, Sun, O.E., O.M., O.H. \$2.05

#4. Bac, Ham \$2.90

#5. \$1.75
 Pac, Saus, Ham \$2.80

#6. Str, BB, Rasp, Ap \$2.05

#7. Scram, Sun, O.E., O.M., O.H. \$2.30

#8. Scram, Sun, O.E., O.M., O.H. Bac, Saus, Ham \$3.10

#9. \$2.10
 Bac, Saus, Ham \$3.15

#10. \$2.25

#11. \$2.85

White Toast Tst60
 Wheat Tcast Wh Tst..... .60
 Light Rye..... L Rye65
 Dark Rye..... D Rye65
 English Muffin.. Eng..... .65
 Bacon Bac 1.10
 Sausage..... Saus..... 1.10
 Ham Ham 1.35
 Hash Browns..... Hash70
 Bagel..... Bagel90
 Fruit Salad..... Fruit 1.50
 Croissant Croissant... \$1.25

Coffee Cof50
 Brewed Decaffeinated Coffee ... Decaf50
 Sanka Sanka50
 Tea Tea50
 Hot Chocolate Hot Choc .60
 SM. MED. LG.
 Milk M .60 .85 1.05
 Orange Juice OJ .60 .85 1.05
 Tomato Juice TJ .60 .85 1.05
 Grapefruit Juice ...GFJ55 .70 .85
 Muffins A Muf65
 BB Muf65
 Cran Muf..... .65
 CC Muf65
 Corn Muf65
 HB Muf65

APPROVED PIE SHOP ABBREVIATIONS & PRICES

Cup of Soup	C-Soup95
Bowl of Soup	B-Soup	\$2.15
Cup of Vegetable Beef	C-VB	\$1.05
Bowl of Vegetable Beef	B-VB	\$2.25
Cup of Chili	C-Chili	\$1.55
Bowl of Chili	B-Chili	\$2.45
Bowl of Soup, Salad, & Cheese Toast	Combo	\$3.10
Turkey Club	Club	\$3.35
Hamburg Club	HB Club	\$3.35
Cheeseburg Club	CB Club	\$3.55
Corned Beef	CNBF	\$2.65
Mushroom Burger	MB	\$2.65
Hot Pastrami	Hot Past	\$3.20
Grilled Tuna Melt	Melt	\$3.05
Grilled Patti Melt	Patti	\$3.05
Turkey Supreme	Supreme	\$3.45
Grilled Rueben	Rueben	\$3.45
Seafood Salad	Seafood	\$4.25
London Dip, $\frac{1}{4}$ lb.	$\frac{1}{4}$ Dip	\$3.95
Beefeater Special, $\frac{1}{2}$ lb.	Beefeater	\$5.20
Quiche Lorraine	Q Lor	\$3.65
Spinach Quiche	Spin Q	\$3.65
Bacon & Tomato Quiche	B & T Q	\$3.65
Special Quiche	Spec Q	\$3.65
Chicken Pot Pie	Chix Pie	\$4.10
Chicken Fingers	Fingers	\$4.50
Clam Strip Dinner	Clams	\$3.95
Shrimp Fry	S Fry	\$4.50
Fish Fry	F Fry	\$3.75
Veal Cutlet Parmagiana	Veal	\$4.75
Teriyaki Steak Tips	Teri Tips	\$4.40
Steak & Shrimp	S & S	\$6.45
One Half Pounder	$\frac{1}{2}$ Pounder	\$4.20
Choice Sirloin Steak	Sirloin	\$6.85
High Protein Platter	Hi Pro	\$3.85

APPROVED PIE SHOP ABBREVIATIONS & PRICES

Julienne Salad	Jul Sal	\$4.25
Spinach Salad	Spin Sal	\$3.70
Tuna & Tomato Salad	T & T	\$4.10
Seafood Salad Bowl	SS Bowl	\$4.25
Weight Watchers	WW	\$2.95

Beefburger	HB	\$2.10
Cheeseburger	CB	\$2.30
Baconburger	BB	\$2.85
Turkey Sandwich	Turkey	\$2.35
Tuna Salad Sandwich	Tuna Sand	\$2.45
Bacon-Lettuce-Tomato	BLT	\$2.05
Grilled Cheese	GR Ch	\$1.50
Grilled Cheese & Tomato	Gr Ch & Tom	\$1.75
Grilled Ham & Cheese	Gr H & Ch	\$2.55
Grilled Cheese & Bacon	Gr Ch & Bac	\$2.35
Fried Fish & Cheese	Gr F & Ch	\$2.65
Hot Dog	HD	\$1.50
Ham Sandwich	Ham Sand	\$2.35
Fish Sandwich	Fish Sand.....	\$2.50

Hot Dog N' Fries	Kid HD	\$2.15
Burger N' Fries	Kid HB	\$2.15
Cheeseburger N' Fries	Kid CB	\$2.35
Grilled Cheese & Tomato N' Fries	Kid Gr Ch & Tom ..	\$2.05

APPROVED PIE SHOP ABBREVIATIONS & PRICES

Pie Shop Cheese Toast	Ch Tst75
Garden Salad	Sal	\$1.05
Dressings - French	Fr	
Italian	It	
Russian	Rus	
Bleu Cheese	Bl Ch	
Oil & Vinegar	O & V	
French Fries.....	FF85
Cole Slaw	Slaw85
Cottage Cheese	Cot Ch95
Bowl Of Fruit	Fruit	\$1.50
Rice Pilaf	Rice85
Butter Croissant	Crsnt	\$1.25