

# Prep Guide

Hello, all! Welcome to the prep team. Prepping is as easy as you make it. **Speed, efficiency and cleanliness** will go a long way in this position and will help with a nice flow.

Prep hours are usually from 9am-11:00am, 11:15 the latest, and then you will go off into your other positions (grill, disp, serving).

The first thing you want to do is sanitize all counters and prep table. Second is you want to start your whip cream as soon as possible and get chili on the heater. You'll at least have two people on. One to start the chili (make sure you are stirring throughout shift), and one to start the whipped cream. \*Note: whoever starts the whip is on meats for the day. This should only take you 5 mins. (9:05). If there is a third person, you can start making your list. There will need to be communication on who is doing what section of prep.

1. Make a list of items that need to be prepped. Each person should be counting their own sections. As you are making a list, make sure you are restocking the grill line (meats, produce and mayo products). Make sure you are rotating by date. The oldest product should be pulled to the front of the line. Check dispensing area to make sure brownies and cakes are stocked. You will need to look to see if pineapple, chili, ranch, vinaigrette, garlic sauce needs to be made as well. Once everything is filled you can count what needs to be prepped. You should be done with your list by 9:15 or sooner.
  - The person who is cutting meats has to be able to multitask. You are in charge of meats, whip, marsh and ranch. The mixer is the one thing that takes the longest because of how many products we make with it. Keep an eye/ear out for when the mixer stops. Once it stops, stop what you are doing and attend to what's in the mixer. Mixer should be on the move the whole time!
  - The items that take the longest should always be done first!!!
    - The last items you would be doing are brownies, cakes, pb, garlic sauce, champ. Vin. siracha ranch and pulling.
      - Dump bag into strainer and squeeze as much liquid out of the tuna, one hand full at a time. Once you squeeze the juice out, put in an empty, clean container. Repeat the same process for Crab. It is important to use a strainer because the cost for crab is high and we need to make sure we have 0 waste.

**\*\*\*\*\*Make sure to always date everything\*\*\*\*\***

## **Mixer:**

### **Whipped Cream:**

- 3 heavy whipping cream
- 2 cups of sugar
- 1 splash of vanilla
- 2 oz of stabilizer
- Mix on speed 2 for 13-14 mins. Listen to whipping sounds\*\*
- If still runny- Continue to mix for another minute.

### **Marshmallow:**

- 2 tubs of marsh make 4 tubs
  - Put mixer in freezer for 5 mins
  - Get a pitcher of ice water and fill the top of marsh with a layer of water (a single scoop worth). \*Keep in mind you can always add water but you can't take out.
  - Mix on speed 2 until water is mixed all the way in and then turn to speed 3. You can add water if needed.
  - Should fluff and be done within 10-15 mins.

### **Ranch:**

- 3 Buttermilk
- 3 ranch season packets
- 3 full large water pitchers of mayo
  - Steps: Add buttermilks, season packet (mix for 15 secs), then add mayo. This would only whip for about 7-10 mins.
- Start on speed 1 first and then once everything is combined- mix on speed 2.

## **Meat Slicer:**

### **Meats:**

Meat order- Turkey (3.5 oz), tri-tip (6oz), chicken (4oz).

-Make sure to compact meats in container and fill to the health safety line.

- Turkey- 1 ball of turkey will make 2 tins.
  - Put onto meat slicer, thickness of meat should be around 5/5.5. Turn slicer on and start weighing.
- Tri tip- Grab a bag of tri-tip and empty into a large container. Cut tri-tip in half and cut against the grain.
  - Put on meat slicer, thickness of meat should be 24. Turn on slicer and start weighing.
- Chicken-
  - 2 bags of chicken will make 1 container.
  - Put chicken in container and shred with hands. Make sure you are shredding well and there's no chicken bones. If chicken done found, just toss!
  - Grab paper boats and put chicken in there and weigh.

### **Cheese:**

Cheese Cut Width (5)

- **Wednesday:**
  - Every Wednesday we should be cutting a full block of White & Yellow Cheddar.
  - Cheese needs to be cut on the meat slicer with the cut setting at 5.
  - Cheese is to be wrapped in plastic wrap, dated and placed in grill fridge rotated to the back of storage.
- **Saturday:**
  - Every Saturday we assess how much cheese we need to cut. This could be anywhere from a full block to half a block.
  - Rotate some cheese from the walk-in fridge to the sandwich fridge line. Then assess how much cheese to cut.

## **Mayo's:**

It is mandatory to do mayo's in the order provided. This is for ALLERGY reasons and to make sure all our products are safe and not cross contaminated. Always sanitize in between egg, tuna, and crab thoroughly. When filling the grill tins, it is imperative to keep food product at or below the Temperature food safety line. This will prevent any problems with holding temps when product is placed in rotation.

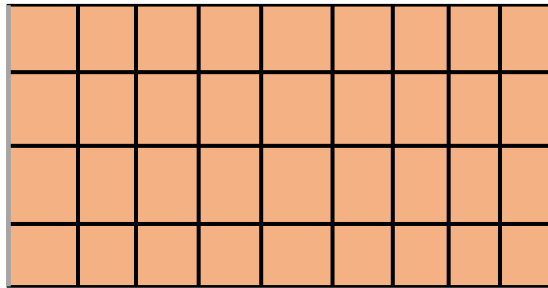
- Egg takes 3 bags per tin.
  - Dump all eggs into a container and rise with water. Cut each egg with egg slicer. Once you slice all the eggs you will grab a knife and chop the eggs up more.
    - Mix with Mayo by hand with correct measurements
- Tuna is 1 bag per tin
  - Dump bag into strainer and squeeze as much liquid out of the tuna, one hand full at a time. Once you squeeze the juice out, put in an empty, clean container.
  - Mix with mayo by hand with correct measurements
- Crab is 1 box per container. (Note: One box contains two bags)
  - The cost of crab is very HIGH and we need to make sure we have 0 food waste!!! Therefore, we need to use a strainer.
  - Dump bag into strainer and squeeze as much liquid out of the crab, one hand full at a time. Once you squeeze the juice out, put in an empty, clean container.
  - Mix with mayo by hand with correct measurements
- Mayo measurements:
  - CRAB: 2 1/1 CUPS
  - TUNA:2 CUPs
  - EGG:2/3 CUP

## **Produce:**

- **Onion:** One tray per tub, Open and dump into tub with red lid.
- **Tomato:** Grab large tub, fill with water, and put tomatoes in to soak
  - Grab tomatoes slicer and Cut tomatoes one by one with stem side up.
  - Discard stem and place sliced tomatoes in Medium clear tub with red lid.
- **Kale Slaw:** One bag of slaw, One cup of frozen diced mangos and 6oz of poppy seed dressing (Leave items in cup and place in tub). Grillers will mix as they pull.

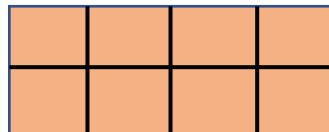
## **Brownies:**

- Two Sleeves of brownies= 1 blue lid container
  - Cut 4x9



## **Cake:**

- 4 packs of cake= 1 red lid container
  - Cut in half horizontal and 3 times vertical. (2x4)



## **Items to be checked Daily:**

While making the prep list for the day we should be checking daily to make these items listed below. We will have set days to make these items, but we should always make sure we have the appropriate amount prepared daily.

**Pineapple:** Made every Monday and Thursday

- 2 cans of Crushed pineapple
- 2 cans of sugar- use pineapple cans to measure
- 1 can of water- use pineapple can
- MIX WELL. Make sure to get all the sugar at the bottom stirred in
- Cook for 45 mins. Stir frequently.
- 2-hour ice bath

**Chili:** Made every Tuesdays and Thursdays

- 2 cans of Chef Mate Chili with beans
- 1 can of Casa Solana Classic Bean Pinto Fancy
- 1 can of Tomato Juice
- 1 can of Tomato diced Chunky
- ½ a can of Kidney beans
- 1 bag of taco meat
  - Stir everything in together

In a perfect world you should be done by 11am or 11:15 the latest. Keep in mind this is not the time to lounge around and take your sweet time. You should be moving just as fast as you would during store hours.