

# ZEA GRILL STATION GUIDELINES

**Date: 01/04/2019**

## PRODUCT & EQUIPMENT

- ☐ Grill properly cleaned at closing time; no carbon buildup on grates, sides, or doors
- ☐ Ashes cleaned out of grill drawer every morning
- ☐ Grill bricks present & not cracked, grates not warped
- ☐ Maintaining a good, even fire on the grill
- ☐ Seasoning shakers filled between top & bottom handling
- ☐ Grill brush not worn out
- ☐ Using false bottoms in warming drawers

## SANITATION

- ☐ No chipped china in use
- ☐ Proper storage of raw product
- ☐ Red sanitizer bucket available & used for sanitizing
- ☐ Green cleaning bucket used for cleaning
- ☐ Change aprons when necessary
- ☐ Wash hands frequently
- ☐ Use clean gloves when touching "ready to eat" foods
- ☐ White cutting board used on station
- ☐ Seasoning trays used to season fish
- ☐ Cross-contamination avoided
- ☐ Clean as you go

## PROCEDURAL

- ☐ Correctly seasoning fish & burgers
- ☐ Timers used for holding ribs in drawer (2 hours)
- ☐ Continuous use of grill brush; do not use spatula
- ☐ Do not hold cooked chicken breasts in warming drawer
- ☐ Using LADLES AND brushes to sauce ribs
- ☐ Strict portion control of product
- ☐ Ribs properly rendered and membrane breaks
- ☐ Correct utensils available & used
- ☐ No more than 1" melted butter blend in a pan at a time
- ☐ Fresh, correctly cut herbs
- ☐ Do not press down on burgers with spatula
- ☐ Correct plate presentations

# Z-LIGHTFUL RECIPE GUIDELINES

- ☐ Always use vegetable oil in place of butter.
- ☐ All rotisserie meats are served "Naked." (NO SAUCE)
- ☐ Z-Lightful sides must be served in Infinity Bowls.
- ☐ Grilled Chicken Breast, Rotisserie Chicken, and Trout must all be served as Lunch portions.
- ☐ No parmesan cheese served on Asparagus