

# Food Cost – Grill Area FCGA 2

## Station Observation Checklist

***Station Objective: Insure crew staffs are following proper procedures relative to controlling food cost at their station while insuring total customer satisfaction. Communicates to manager on duty if any foods cost objectives are not met.***

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**Check v Steps Information** **Crew Name:** **Mgr. Verified:**

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<b>Waste</b>	<ul style="list-style-type: none"> <li>Raw / Completed Waste placed in appropriate containers - never in trash cans</li> <li>Able to hit waste targets at transition and closing if applicable.</li> </ul>																				
<b>Portion Control</b>	<ul style="list-style-type: none"> <li>Uses correct scoops, ladles for each menu product. Demonstrates knowledge for each.</li> </ul> <table border="1" style="width: 100%; border-collapse: collapse; margin-bottom: 10px;"> <tr> <td style="width: 20%;">Liquid eggs</td> <td style="width: 20%;">Burritos</td> <td style="width: 20%;">Mushrooms</td> <td style="width: 20%;">Steak Onions</td> <td style="width: 20%;"></td> </tr> <tr> <td>Parfaits</td> <td>Skillet Burrito</td> <td></td> <td></td> <td></td> </tr> </table> <ul style="list-style-type: none"> <li>Liquid Eggs- Shake carton before each use to increase yield.</li> <li>Hot Cakes - Placed in grill side refrigeration. Handled with care.</li> <li>Dehydrated onions - 1/8 oz equal to size of dime</li> <li>Sorting leaf lettuce properly</li> <li>Proper tomato storage on table -single layer shingled</li> <li>Ketchup/Mustard dispensers starting point at 3</li> <li>Knows and understands Yields for grill products.</li> </ul> <table border="1" style="width: 100%; border-collapse: collapse; margin-bottom: 10px;"> <tr> <td style="width: 20%;">Salads</td> <td style="width: 20%;">Parfaits</td> <td style="width: 20%;">Burrito Mix</td> <td style="width: 20%;">Skillet B. Mix</td> <td style="width: 20%;">PWE Eggs</td> </tr> <tr> <td>10 per bag</td> <td>8 per tub</td> <td>24 per bag</td> <td>32 per bag</td> <td>10 scrambled</td> </tr> </table> <ul style="list-style-type: none"> <li>Salad ingredients portioned with correct ladles and scoops - crew can demonstrate which ones used.</li> <li>Bacon Strips handled with care. Only single layer on rack. Minimal broken strips.</li> </ul>	Liquid eggs	Burritos	Mushrooms	Steak Onions		Parfaits	Skillet Burrito				Salads	Parfaits	Burrito Mix	Skillet B. Mix	PWE Eggs	10 per bag	8 per tub	24 per bag	32 per bag	10 scrambled
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<b>Scraping Containers</b>	<ul style="list-style-type: none"> <li>Ensures all packages, cartons, etc. are completely drained, emptied, scraped before discarding. Examples Bulk ketchup bags, fudge and Carmel; shake bags, liquid margarine containers etc. spins bag when draining shake or sundae mix.</li> </ul>																				
<b>Production Levels</b>	<ul style="list-style-type: none"> <li>No more than two sandwiches at a time on the prep table.</li> <li>Crew understands and uses cabinet charts</li> <li>Asks manager each shift for appropriate cabinet levels and maintains accordingly.</li> </ul>																				
<b>Transition</b>	<ul style="list-style-type: none"> <li>Any breakfast items leftover at 10:30 in the UHC's until 10:45 and continue honoring as many customer requests for breakfast as possible. if you still have the product -- sell it!!</li> <li>Keep your muffin toaster in-line and plugged in all the way up until transition.</li> <li>No Canadian bacon waste – cook to order from 10 am on weekdays and 10:30 weekends</li> <li>All products (Bagels, Muffins, Hot Cakes, Etc.) are properly sealed/ covered/stored for freshness.</li> </ul>																				
<b>Production Rotation</b>	<ul style="list-style-type: none"> <li>Crew can demonstrate FIFO and inform Mgr. of holding times on prep tables for products</li> <li>Proper amount of tempered cheese underneath prep table - single layer, 1 inch apart 1 hour tempering</li> <li>When filling the prep table FIFO methods used with time controls.</li> </ul>																				

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<b>Lunch Table</b>	<ul style="list-style-type: none"> <li>• Bun buffer Landing Zone used only during peak hours.</li> <li>• Sauces -- partial tubes saved at end-of-day</li> <li>• Tear up any small pieces of premium lettuce and mix in with shredded lettuce</li> <li>• Green Leaf lettuce is pre-sorted into appropriate sized pieces. Pans are never more than 1/2 full except for \$500 hours.</li> </ul>
<b>Lunch General</b>	<ul style="list-style-type: none"> <li>• All fries products being loaded on the loading tray, and <u>NOT</u> over the vats</li> <li>• Maximum production amounts: Grilled Chicken is 4 pcs, 4:1 meat is 4 pcs 10:1 is 8 pcs</li> </ul>
<b>Covering Products</b>	<ul style="list-style-type: none"> <li>• Ensures all products are covered and dated when returning to walk -in</li> <li>• All buns are covered when not being used. All buns covered at closing.</li> <li>• Grill side freezers are kept closed</li> </ul>
<b>Equipment Knowledge</b>	<ul style="list-style-type: none"> <li>• Knows proper grill temperatures</li> <li>• Knows and follows grill tools sharpening practices</li> <li>• Keeps grill Teflon clean and notifies manager if sticking - wiping 4x per hour and rotating black/ brown</li> <li>• Bun toaster on right setting notifies manager if sticking.</li> </ul>
<b>Overnight Transition</b>	<ul style="list-style-type: none"> <li>• All fries kept frozen -- only 1 bags at a time. <b>Zero fry waste!</b></li> <li>• No pre-close of prep tabled allowed (1/4 full pans are to be used for 8pm till closed. All product is within holding time, saved, and used first the next day)</li> <li>• No prep table waste!! All products within holding times at close, covered, and saved to be used first the next day.</li> <li>• Proper amount of cheese tempered -- any excessive amounts within holding time are saved</li> <li>• All sauces are saved -- including Ketchup, and Mustard</li> <li>• Pickles covered / saved</li> <li>• Targets are set / communicated / posted</li> <li>• All products cooked-to-order if your hourly sales are under \$40</li> </ul>
<b>Inventory Stat</b>	<ul style="list-style-type: none"> <li>• What 3 inventory items are we focusing on?</li> <li>• How much were we missing in food last month?</li> </ul>

Completed by: \_\_\_\_\_

Type

Reviewed with: \_\_\_\_\_ Date: \_\_\_\_\_

Crew Trainer Verification	Management Verification	Follow-up