

A stylized orange graphic consisting of a large arc and several sharp, triangular points, resembling a star or a compass rose, positioned in the background.

New BIC Soak Marination Process



Purpose of the Rollout

- Improve flavor consistency across locations
- Ensure compliance with updated marination standards
- Enhance operational efficiency
- Reinforce food safety practices

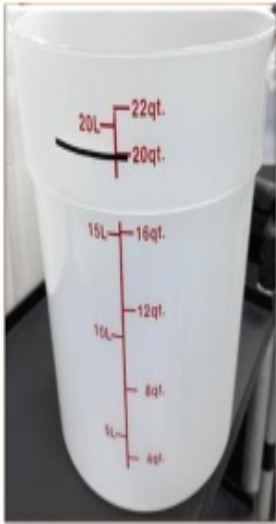
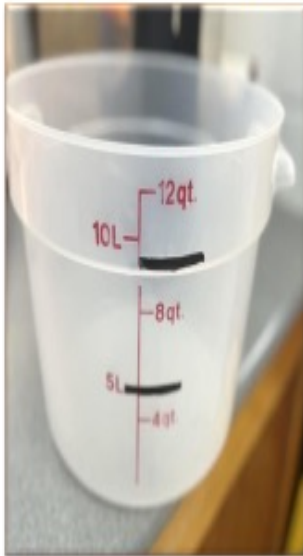
Required Tools & Equipment

- Water & Ice Bucket
- Salt Bucket
- Marination Measuring Tools:
- **Scale**
- **Stainless steel 1/6 size, 6" deep container**
- 22-quart pails
- Stainless steel paddle



BIC SOAK -NEW MARINATION - SMALLWARE AND TOOLS TO BE USED



WATER & ICE BUCKET	SALT BUCKET	MARINATION MEASURING TOOLS
		
Full Vat- 12x20 Qt (60 Gallons)	Full Vat- 9.5 Qt (25lb)	Scale -Starfrit
Half Vat- 6x 20 Qt (30 Gallons)	Half Vat- 5 Qt(12.5lb)	Stainless Steel Container 1/6 Size, 6" Deep

Church's Chicken # 2020 / 1/20200005
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Marination Chart – Half Vat

- 0–80 birds -> 16 oz
- 81–120 birds -> 32 oz



BIC SOAK- NEW MARINATION CHART- HALF VAT



0-80 Birds



81-120 Birds



Marination Chart – Full Vat

- 121–160 birds -> 36 oz
- 161–200 birds -> 40 oz
- 201–240 birds -> 44 oz



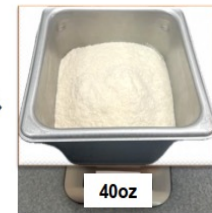
BIC SOAK- NEW MARINATION CHART- FULL VAT



121-160 Birds →



161-200 Birds →



201-240 Birds →



Marination Process Overview



BIC SOAK MARINATION

PRODUCTION


HAND WASHING	SANITIZE	WATER & ICE	SALT	ORIGINAL MARINADE	
 1	 2	 3	 4	 5	
- Wash hands - Apply gloves	Follow checklist	- Fill a 22-quart pail to the 5-gallon mark with ice. Repeat process 2 more times for a total of 3 buckets. • Pour ice into the vat - Fill a 22-quart pail to the 20-quart mark with water. Repeat process 5 more times for a total of 4 buckets for half vat and 12 buckets for full vat - Using a clean sanitized hose, add cold water to the ice in the vat. The temperature of the water must be at least 36°F to 38°F. Make sure that the ice is fully diluted before adding the Salt.	- Add 12.5 lbs. of salt to the cold water for the Half Vat - Add 25 lbs. of salt –Full Vat - Stir the solution with the stainless-steel paddle for 5 minutes until completely dissolved and you see a Vortex in the middle of the solution.	- Using a measuring cup and add Original marinade to the vat. - Stir the solution for 5 to 7 minutes with the stainless-steel paddle until completely dissolved or the solution is clear enough to see the drain hole at the bottom of the vat.	
 6	 7	 8	 9	FULL VAT 60 GL WATER - Fill the 20 quart bucket times 12 25 LB SALT (Fill the bucket to 9.5 Qt mark) - Marination (Follow the Marination Chart) HALF VAT 30 GL WATER - Fill the 20 quart bucket times 6 12.5 LB SALT (Fill the Bucket to 5 Qt Mark) - Marination (Follow the Marination Chart)	
- Flip the Chicken over into the marinate solution. - Place all the chicken into the vat, one case at a time to assure equal marination of all birds. - Use the paddle to separate, submerge and stir the chicken.	- Only marinate the amount of chicken needed for that day. - Place the hold screen on the birds to keep them submerged in the solution. - Chicken must marinate at Least 22 hours	- Record the following information: - Number of birds - Initials of person marinating - Time IN and Time OUT (including day)	- Using a 12-inch culinary basket, scoop the chicken from the vat. Let it drain for 5 seconds and place it into an empty chicken pan - Sort pieces into chicken pan(10 Birds, 128 pieces in each pan.) - Use a day label to note expiration time of 48 hours or case expires (whichever comes first.)		

- Wash hands and wear gloves
- Prepare ice and water (36°F–38°F)
- Add salt (12.5 lbs for Half Vat, 25 lbs for Full Vat)
- Stir until fully dissolved (vortex visible)
- Add original marinade and stir again
- Add chicken one case at a time
- Use paddle to submerge and stir
- Marinate for at least 22 hours

Record-Keeping Requirements

- Number of birds
- Time IN / Time OUT (and day)
- Initials of team member marinating
- Label pans with expiration time (48 hours max or case expiration)



Panning & Storage

- Use 12-inch culinary basket to remove chicken
- Drain 5 seconds, place in chicken pan
- Sort: 16 birds (128 pieces per pan)
- Store with proper labeling
- Ensure proper submersion with hold screen





Key Reminders

- Only marinate what is needed for the day
- Ensure all tools are sanitized before and after use
- Temperature control is critical
- Always follow marination charts and SOPs