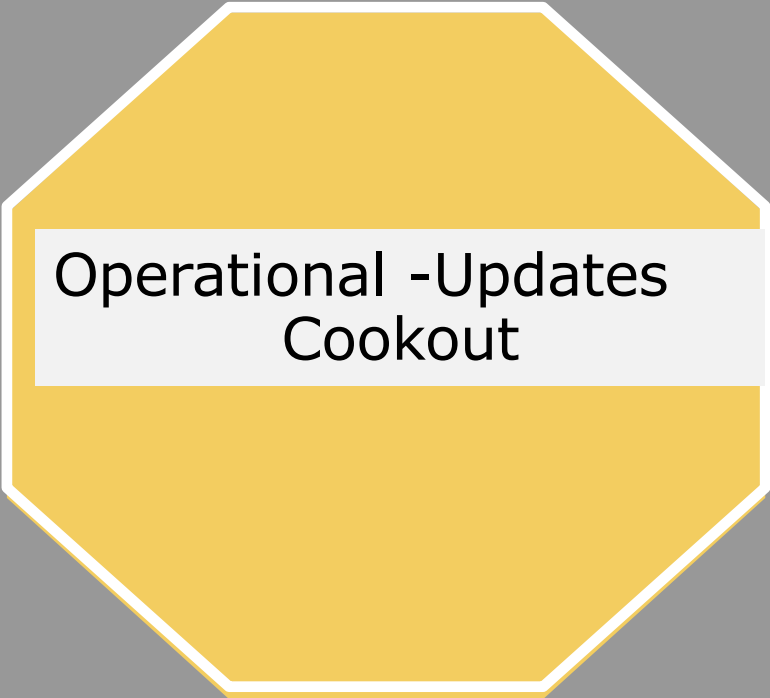




Operational -Updates
Cookout



Overview

Objective: Importance of Food Safety & Cookout

Key Topics:

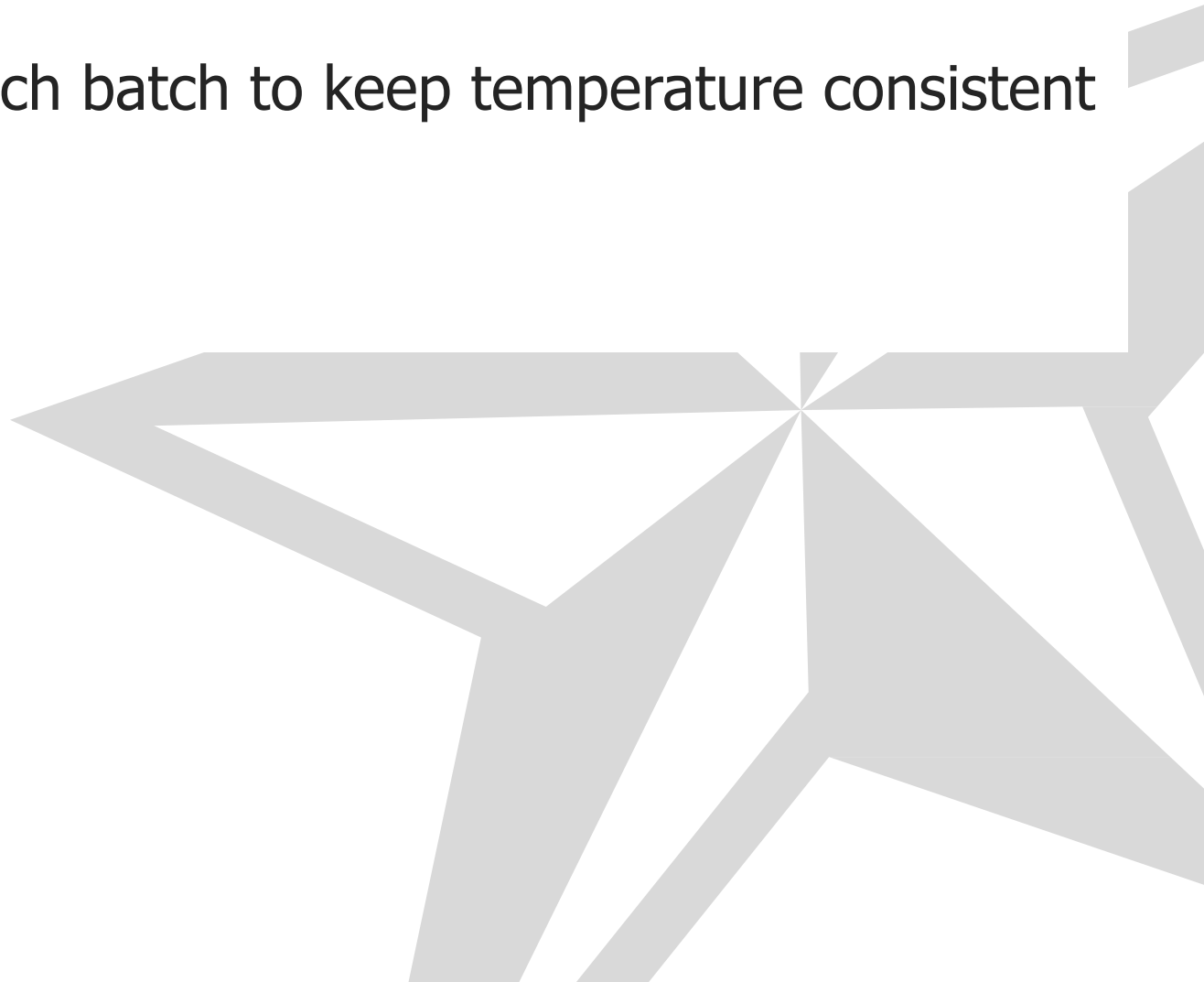
- ☐ Fryer Temperature & Checks
- ☐ Max Capacity & Cooking over 40pcs Risks
- ☐ Cooking & Stirring Procedures
- ☐ Temperature Checking & Procedure
- ☐ Cookout Guidelines for Chicken Items
- ☐ Manager Responsibilities/How Often to Temperature Checks
- ☐ Summary & Key Points

Fryer Temperature & Checks



Expectations

- ❖ Maintain fryer at $-340^{\circ}\text{F} \pm 2^{\circ}\text{F}$.
- ❖ Stir the oil before each batch to keep temperature consistent



Max Capacity & Overlimit Cooking Risks

-
- *Limit to -40 pieces per batch.*
 - *Cooking over 40 pieces may causes :*
 - *Batter breakdown*
 - *Raw chicken*
 - *Hard to stir the chicken and handle properly*
 - *Potential damages to fryer elements*

Cooking & Stirring Procedures

Dedicated Team member assigned to cook station



Ensure we stir the oil before each batch drop to keep temperature consistent



Stir chicken at 9, 6, and 3 minutes.



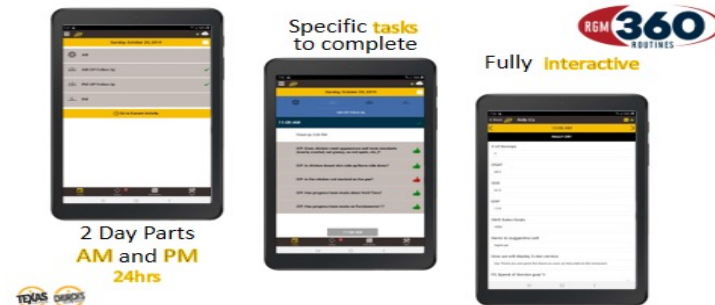
Ensures all steps are followed precisely

Cookout Guidelines

- Calibrate the thermometer first
- Use a thermometer to verify internal temp.
- Check temperature at the thickest part of the chicken. Avoid touching the bone.
- Adjust cooking time as needed if minimum temperature not meet as specified as below.
- **Product Cookout Temp:**
 1. Bone-in Chicken: 185°F+
 2. Tender Strips: 170°F+ -
 3. Biscuits: 180°F+ -
 4. Chicken Fillet: 170°F+

Manager Responsibilities / How Often Temperatures are Checks

- ❖ Demonstrate proper cooking procedures.
- ❖ Ensure accurate temperature checks.
- ❖ Maintain thorough records.
- ❖ Cookout should be performed from each vat
- ❖ The Manager on duty is responsible for ensuring each batch is checked.
- ❖ Remaining chicken should not be pulled from the fryer until the cookout is completed.
- ❖ Log all cook-outs daily with attach photo
- ❖ Proper documentation is critical



Summary & Key Takeaways

- Maintain fryer temp at $340^{\circ}\text{F} \pm 2^{\circ}\text{F}$.
- Limit batch size to 40 pieces.
- Stir at 9, 6, and 3 minutes.
- Record all temperatures and actions.
- Verify internal temps before serving base routine guideline.