

Marinating BIC Chicken, Wings & Boneless Thighs

Trainee: _____
 Trainer: _____
 Date: _____



TELL

Supplies (Gather ALL Supplies FIRST)

- | | |
|-------------------------------------|----------------------------------|
| ● Pail Pint Container | ● Ice |
| ● Hold Down Screen | ● Original Marinade 16oz(G77794) |
| ● Stainless steel marination paddle | ● Salt |
| ● Sanitized rubber hose | ● Chicken Pan |
| ● Scale for salt. | ● Culinary Basket |
| ● Gloves | ● Day labels |

QUALITY STANDARDS

- Chicken must be properly panned, QC tagged and rotated.
- Excess marinade must be drained from chicken
- Chicken pin feathers removed, broken pieces discarded before marinate.
- Rotate panned chicken First IN-First OUT.
- Chicken marinate must be marinate for 21 hours.
- Chicken temperature must be at 36° F +/- 2°F in WIC.
- Panned Chicken must be discarded after 48 hours marination.
- Discard any product with odor or temperature above 41oF. Inform MOD of Chicken temperature above 38oF.

SHOW

Bone-in Chicken

HALF VAT MARINATION (upto 100 Birds)

- Clean and sanitize hands and utensils. Apply gloves.
- Fill a 22 quart pail to the 5 gallon mark with ice and pour into a clean marination vat.
- Using a clean and sanitized hose; add cold water to the ice in the vat. The temperature of the water in the vat must be at least 36°F to 38°F.
- When the level of iced water is halfway to the full (indented) line, stop filling the vat and add: 12.5 lbs of Salt/ 16 oz (**2 Bags**) of chicken marinate.

FULL VAT MARINATION (upto 200 Birds)

- Fill a 22 quart pail to the 5 gallon mark with ice and pour into a clean marination vat.
- Using a clean and sanitize hose: add cold water to mthe ice in the vat. The temperature of the water in the vat must be 36°F to 38°F.
- When the level of iced water is to the full (indented) line, stop filling the vat and add: 25lbs of salt/ 32 oz (**4 Bags**) of chicken marinate.

MIXING

- After adding the salt, stir the solution with the stainless steel paddle until completely dissolved.
- Add the marinade and stir the solution with the paddle until completely dissolved.
- Flip the chicken into the marinate solution. Place the screen on the birds to keep them submerged in the solution.
- Note **Time in, Time out (24 hr marination), Expiration (3days or case expiration), Initial of person marinating** information on the

Wings & Thighs

MARINATION

- After preparing soak marination water for BIC, using a pitcher take water from VAT and pour in plastic container.
- Open 1-10;b bag od wings / boneless thighs and add to the container with marination mix
- Using gloved hand stir the wings / boneless thigh in the water to make sure all pieces are seperate and cover
- Note **Time in, Time out (12 hr marination), Expiration (3days or case expiration), Initial of person marinating** information on the pan cover

DO (Verify that the Trainee completes the following tasks)

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|--|---|
| ☐ Cleans and sanitize hands and utensils. | ☐ Record the information on the plastic pan cover and place it in the vat. |
| ☐ Stir the salt and marinade until completely dissolved | |
| ☐ Use the paddle after dropping the chicken to separate pieces. | |