



SPICY MARINATION PROCEDURES



HAND MARINATING SPICY CHICKEN

HAND WASHING



- Wash hands
- Apply gloves
- Marinate chicken during evening shift

DRAIN MARINADE



- Pour (32 pieces) chicken into drain pan
- Discard liquid
- Place in chicken pan
- Drain (128 pieces)
- **Remove pin feathers and excess fat if necessary**

SEASON CHICKEN



- Arrange (32 pieces)
- Evenly sprinkle ½ bag (30G) spice seasoning on top of the pcs

TUMBLE CHICKEN



- Tumble with gloved hands (40x)
- Repeat the process until we complete 128pcs. marination

CHECK COVERAGE



- Check for bare spots
- Tumble again if necessary



- Cover pan with plastic wrap and indicate time the chicken is ready to use (12 hours) and expiration day (48 hours) using a day label placed on the front side of the pan.



- Refrigerate for 12 hours
- Remove cover and tumble **chicken 40 times**



- Place chicken into ½ size or ¾ size batter pan and cover with lid or red wrap
- Place day label noting the ready to use and expiration day on the front side of pan
- This is optional.



- Chicken can also be stored in chicken pans (max 128 pieces per pan).
- Chicken expires 2 days after date removed from case or case expiration date

NOTES

- ★ Maximum holding temperature is 38°F.
- ★ 2 days holding time from soak marination to expiry. **(EOD)**
- ★ Discard any product exceed its holding time.
- ★ Internal Temperature of Cook Wings is 185 ° F
- ★ Before using a new pan chicken again should be tumble 40 times.





SPICY TENDERS MARINATION



Hand Washing

- ★ Wash and sanitize hands
- ★ Apply gloves



PREPARATION

- ★ Gather required number of marinated wings from the cooler
- ★ Place tenders into a clean batter pan (when marinating 5kg or chicken bulk pan (when marinating 20kg or more)



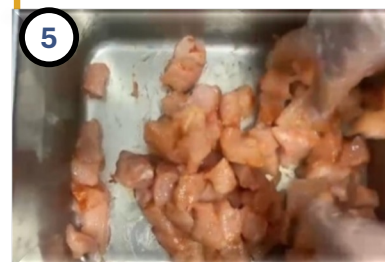
PREPARATION

- ★ Spread Tenders evenly throughout the pan



APPLY MARINADE

- ★ Add Hot and Spicy Marinade
- ★ 5 Kg-60g(1Pack)
- ★ 10kg-120g(2 packs)
- ★ 20kg- 240g (4 Pack)



TUMBLING

- ★ Tumble the tenders until all areas are thoroughly coated and there are no visible bare or dry spots
- ★ Tumble approximately 10 times per bag of tenders.



HOLDING

- ★ Cover pan with a lid.
- ★ Place a day label with the expiration time to the new pan. (the same expiration time from the thawing).



HOLDING TIME

- ★ Marinated Tenders can be use immediately.
- ★ Expiration of Marinated tenders is 72hours or the expiration of thawed whichever is earlier

Critical Points:

- ★ Maximum holding temperature is 38°F.
- ★ Discard any product exceed its holding time.
- ★ Internal Temperature of Cook Wings is 165 ° F.
- ★ 5 Kg-60g(1Pack)
- ★ 10kg-120g(2 packs)
- ★ 20kg- 240g (4 Packs)
- ★ Expiration of Marinated tenders is 72 hours or the expiration of thawed whichever is earlier (EOD)



WINGS & BONELESS THIGHS SOAK MARINATION

WASH HANDS



- Wash hands
- Apply vinyl gloves

MARINATION MIX



- After preparing the soak marination water for the BIC, using a pitcher take water from the vat and pour in plastic container to soak marinate Wings. Or Thighs.
- **More than 5 kg –Use Hallmark pans**

WINGS



- Open 1-5kg bag of Wings/ Boneless Thighs

ADDING WINGS



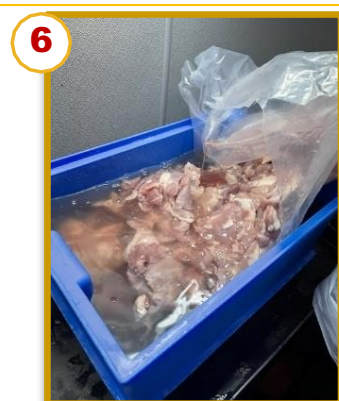
- Add the 5kg. Wings/ Boneless Thighs to the container with marination mix.

STIR WINGS



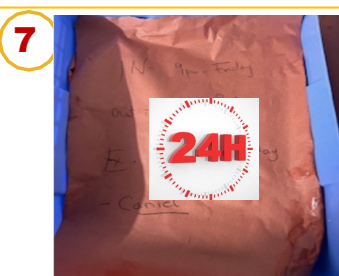
- Using glove hands stir the wings in the water to make sure all pieces are separate and cover

BONELESS THIGHS



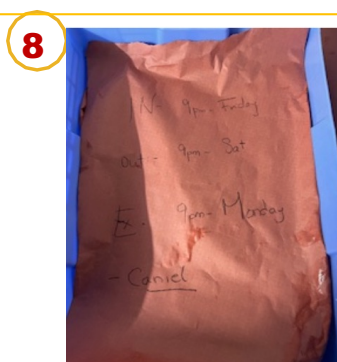
- When Soak marinating Boneless Thighs use the same procedure.
- Up to 10 lbs. of Boneless Thighs in the container and mix in soaking water.

INFORMATION



- Using a grease pencil, record the following information on the pan cover:
 - ✓ Time IN including day
 - ✓ Time OUT including day –
 - ✓ **Soak marination -24 hours**
- hours marination**
 - ✓ Expiration of the product -2 days or case expiration.
 - ✓ Amount of product.
 - ✓ Initials of person marinating

COVER



- Cover container with a chicken pan cover.
- **More than 5 kg –Use Hallmark pans**

DAY LABEL



- Place a day label on the front facing out noting expiration day and time.
- Expiration of the products are 3 days or expiration of the box, whichever is first.

NOTES

- Soak marination procedures should be part of the Night Shift activities.
- Prepare enough product for next day sales.
- Expiration of Wings and Boneless Thighs are 4 days or case expiration; whichever comes first from the moment is removed from the box



WINGS & BONELESS THIGHS PANNING

WASH HANDS



- Wash hands
- Apply vinyl gloves

PANS



- When marination time has expired, gather clean sanitized pans.
- Gather a drain pan
- Use chicken pans if marinating 20 lbs.
- Use half size pan if marinating 10 lbs. or less.



TRANSFER



- Place the drain pan on top of a clean pan.
- Transfer Wings or Boneless to the pan using glove hands.
- When the pieces have been removed from the marination pan, transfer to another clean pan.



HOLDING TIME



- Cover pan with a lid.
- Place a day label with the expiration time to the new pan. (the same expiration time from the soak marination).
- Place pan in the designated area..

NOTES

- **Draining and Panning process should be complete it inside the WIC.**
- **Complete the process of spicy seasoning Wings and Boneless Thighs immediately after the soak marination.**
- **Prepare enough product for next day sales.**





WINGS & BONELESS THIGHS SPICY MARINATION

WASH HANDS



- Wash hands
- Apply vinyl gloves

GATHER



- 5kg lbs. of Wings/ Boneless Thigh in a clean and sanitize chicken container.
- Hot & Spicy Chicken Marinade seasoning.
- 1 oz. ladle.

SEASONING



- Using the 1 oz. ladle, add 4 ladles of Hot and Spicy seasoning to the Wings or Boneless thighs or use 1 pack which is 60gr

TUMBLE



- Using gloved hands tumble the Wings or Boneless thighs until all are thoroughly coated and there are no visible bare or dry spots.

TUMBLE



- Tumble approximately 20 times per 5 kg.

COVER



- Cover container with a chicken pan cover.

DAY LABEL



- Place a day label on the front facing out noting Ready day and time and expiration day and time.
- The expiration date and time is from the moment the box was opened, and the product was placed in the soak marination vat.

12 HOURS



- Spicy marinated Wings & Boneless Thighs must marinate 12 hours before use.
- After 12 hours, tumble for additional 20 times

NOTES

- 5kg-1-pack of spicy seasoning
- 10kg-2-packs of spicy seasoning
- 20kg-4-packs of spicy seasoning
- Expiry -4 days fresh(EOD)
- Expiration of Marinated wings/ boneless thigh is 72 hours or the expiration of thawed whichever is earlier

