



# IMPLEMENTATION GUIDE



## PHILLY CHEESESTEAK FRIES MIDDLE EAST

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## Participating Restaurants

All Hardee's restaurants as directed by your Marketing Team will sell Philly Cheesesteak Fries.

## Implementation Steps

The information in this handbook will help you to implement Philly Cheesesteak Fries successfully in your restaurant.

**Read the information carefully and review it with your crew.**

Wash and sanitize your hands before handling any food products! Use gloved hands only.  
No bare hands contact.



## Build

 <b>PHILLY CHEESESTEAK FRIES</b> <b>Job Aid</b>	
 <b>Hot Cheese Sauce (2.0 oz.)</b>   <b>Philly Steak (3.0 oz.)</b>   <b>Medium Fries (5.20 oz.)</b>	<b>Dine-In: Serve in basket.</b> <b>Take-Away: Serve in Loaded Fry Carton</b>   or   <b>NO HOLD TIME – MAKE TO ORDER</b>

## PREPARATION

1. Portion fries into a medium fry carton and place in lined basket for dine-in or loaded fries carton for take-away.
2. Portion 3.0 oz.. of hot beef Philly Steak evenly over the fries.
  - A maximum of 2 Cheesesteak portions may be heated at a time in the microwave.  
(1 portion 25 sec & 2 portions 40 sec)
  - Cheesesteak is a fully cooked product but portions must be heated to a minimum of 145° F for serving.
3. Evenly spread 2.0 oz. of hot Cheese Sauce over the Philly Steak .

## Dine-In

Serve with a fork.

## To-Go/Drive-Thru

Place clamshell in a 12 lb.bag with 2 napkins

and a fork.



## CREW TRAINING CHECKLIST

### PHILLY CHEESESTEAK FRIES

Crew Trainers (names):

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Shift Leader's Name	SL Initials	CT's Initials	Training Certification Date

Crew Person's Name	CP Initials	CT's Initials	Training Certification Date

***Crew training has been completed:***

\_\_\_\_\_  
(Print Name)                      (Signature)                      **Date** \_\_\_\_\_

***AM/Supervisor follow-up completed:***

\_\_\_\_\_  
(Print Name)                      (Signature)                      **Date** \_\_\_\_\_

## CREW TRAINING CHECKLIST

## PHILLY CHEESESTEAK FRIES

[illegible]

***Crew training has been completed:***

\_\_\_\_\_ Date \_\_\_\_\_  
 (Print Name) (Signature)

***AM/Supervisor follow-up completed:***

\_\_\_\_\_ **Date** \_\_\_\_\_  
 (Print Name) (Signature)

## FINAL CHECKLIST

PHILLY CHEESESTEAK FRIES: ACTIVITY	Completion Date	RGM Initials
<input type="checkbox"/> Ensure new products have arrived. Order additional ingredients as needed based on anticipated ADQs.		
<input type="checkbox"/> Restaurant General Manager receives & reviews the OPS Support Material and receives hands-on training.		
<input type="checkbox"/> Restaurant General Manager conducts hands-on training. <input type="checkbox"/> Philly Cheesesteak Fries preparation and serving is demonstrated to standard.		
<input type="checkbox"/> Before the RGM goes home, make sure all Crew Members are 100% trained.		
<input type="checkbox"/> Verify POS download for Philly Cheesesteak Fries.		
<input type="checkbox"/> Ensure POP image displays correctly and pricing matches.		
<input type="checkbox"/> Observe employees preparing the new product – TALK-IN - ensure the proper procedures are being followed - MODEL, COACH & REQUIRE as needed to enforce all standards.		
<input type="checkbox"/> Restaurant General Manager sends completed Final Checklist to their Area Manager.		
<input type="checkbox"/> Area Manager verifies and then forwards checklist to Director of Operations.		

Restaurant Unit #: \_\_\_\_\_

Restaurant General Manager Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Area Manager Signature: \_\_\_\_\_ Date: \_\_\_\_\_