

GRILL STATION & FOOD PREP MANUAL

"How to handle grill, and Serve All Items Correctly"

(Part of: Food Preparation & Production Manual)

Tools & Equipment You Will Need

Before you begin cooking, make sure these items are clean, ready, and within reach:

- **Flat-top Grill** – The hot metal surface where patties are cooked. Set to 250°C.
 - **Grill Spatula** – For flipping and removing cooked patties (use only for cooked food).
 - **Smasher** – A heavy, flat press used to smash the beef patties right after placing them on the grill.
 - **Tongs** – Only for handling raw beef patties (do not use hands).
 - **Tray** – Used for carrying cooked patties to the burger assembly area (always use a tray).
 - **Grill Scraper** – For cleaning grease and leftover bits from the grill surface.
 - **Blue Roll (Paper Towel)** – For wiping off oil and smoke-causing residue.
 - **Cleaning Cloth & Sanitiser Spray** – For wiping down surfaces before and after cooking.
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Step 1: Preparing the Grill for Use

1. **Turn on the grill** and set the temperature to **250°C**.
This high heat is required for searing smashed patties and locking in flavour.
2. Allow the grill to **heat for 15–20 minutes** before starting to cook. A cold grill will result in soggy, undercooked patties.
3. While waiting for the grill to heat:

- Spray down your **entire grill station** with sanitiser, Wipe it down with a **blue roll**.
 - Make sure your **hands are clean** and you're wearing **gloves**.
4. **Organise your tools** in this layout:
- Tongs → for raw patties only
 - Smasher → to press the patties
 - Spatula → for flipping and removing cooked patties
 - Grill scraper → for cleaning between batches
 - Tray → clean and ready for cooked patties
 - Blue roll → to wipe grease from grill
 - Probe thermometer → optional but useful
5. **Place the raw beef container** next to the grill.
- Keep it on a clean surface near the grill for easy access.
 - Do **not place it** near the cooked food area or burger assembly station.

! IMPORTANT: Keep all raw meat and raw meat tools away from cooked areas to prevent cross-contamination.

Step 2: How to Cook Smashed Beef Patties

RULES BEFORE YOU START

- **NEVER** touch raw beef with your hands — always use **tongs**.
- **NEVER** use the spatula or smasher for anything other than their assigned purpose.
- **DO NOT** smash more than **6 patties** at once.
- If you need to cook more than 6 patties, wait until the first batch is smashed before adding more.

- Always work in **clean batches**.
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Step-by-Step Cooking Instructions

1. **Use tongs** to take one raw patty from the container.
Do not touch it with your hands.
 2. Place the patty on the hot grill.
Repeat this until you have exactly **6 patties** on the grill — spaced slightly apart.
 3. Immediately after placing each patty, **smash it** using the smasher tool.
 - Press down hard for 3 – 5 seconds.
 - Only smash once — do **not** press it again later.
 4. Let the patties cook without moving them.
 - Do not press, flip, or poke them.
 - A brown, crispy crust will form underneath — this is what gives our patties great flavour.
 5. Watch for water.
 - **Good beef should not release much water.**
 - If water is pooling, let your supervisor or manager know.
 6. After about **40 - 50 seconds**, check one patty by gently lifting it with the **spatula**.
 - If the bottom is golden brown and crisp, it's time to flip.
 7. Flip all patties using the **spatula**.
 - Cook for another 30 seconds to 1 minute on the other side.
 8. (Optional) Use a **probe thermometer** to check doneness.
The internal temperature should be **at least 70°C** for food safety.
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Step 3: Transferring Cooked Patties to Burger Assembly

Once the patties are cooked:

1. Use the **spatula** to remove them from the grill.
 2. Place them onto the **clean tray** that's waiting next to the grill.
 - Even if it's only one patty — **you must use the tray**.
 - Never carry patties in your hand or on the spatula alone.
 3. Carry the tray to the **burger assembly station**.
 4. Follow the **Burger Assembly Prep Sheet** to toast buns, apply sauces, add toppings, and build the burger.
 5. Once the burger is built, wrap it in the correct **packaging paper** and send it to the **packaging station**.
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Step 4: Cleaning the Grill Between Batches

After each batch of beef patties is cooked and removed:

1. Use the **grill scraper** to remove leftover meat bits and oil from the surface.
 2. Take a piece of **blue roll** and wipe away excess grease and burnt bits.
 3. This keeps the grill clean, reduces smoke, and prevents burnt flavours.
 4. **Every 1 hour**, clean your:
 - **Spatula**
 - **Smasher**
 - Wipe down the full grill station with blue roll.
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Safety & Hygiene Reminders

- Keep **raw and cooked zones completely separate**.
- Never mix up your tools:
 - **Tongs = raw beef only**
 - **Spatula = cooked beef only**
 - **Smasher = used only during smashing**
- Wash and sanitise your tools regularly — or whenever they become dirty.
- If in doubt, always ask your team leader.