



Halton

TASTE & TEMP
REFERENCE

TEXAS

ROADHOUSE

Steak Quality

Cold Side

Hot Side

Expo

Temp Check

Food Safety

FOH Taste & Temp

Receiving Guidelines

Kent's Top 10

PC Sacred List

Steak Quality

Shelf Life = 3 days (double-double wrap)

Marinated Chicken	Jaccarding	Appearance	Panning	
3 quarts marinade	6x per lob per side	ghost-like color	20 per pan (skin side down in 3 qt marinade)	
Kid Chicken Tender	Portion Size	Weight	Panning	
	3	1.2-1.7 oz	Portion Bag held at 40° below	
Pork Chops	Length	Width	Thickness	Jaccarding
7-8 oz.	5 - 6"	3 - 3 ½"	1 - 1 ¼"	10 per side
NY Strip	Length	Width	Thickness	Allowable Fat
8 oz	4 - 4 ½"	3 - 3 ½"	1 ¼ - 1 ½"	¼ - ½"
12 oz	6 ½ - 7"	3 - 3 ½"	1 - 1 ¼"	¼ - ½"
Sirloin:	Length	Width	Thickness	Allowable Fat
6 oz	4 - 4 ½"	3"	¾ - 1"	⅛ - 1" (patch)
8 oz	5 - 5 ½"	3 - 3 ½"	1 - 1 ¼"	⅛ - 1" (patch)
11 oz	6 - 6 ½"	3 - 3 ½"	1 - 1 ¼"	⅛ - 1" (patch)
16 oz	8 ½ - 9 ½"	3 - 3 ½"	1 - 1 ¼"	⅛ - 1" (patch)
CFS Cutlet (6-7 oz)	7 ½ - 8 ½"	5 - 5 ½"	¼"	
Dillo Bites (4 oz)	½ - 1"		½" +/- ¼"	⅛"
Beef Tips (4.6 oz skewer)	¼ - ½"		¼" +/- ½"	⅛"
Filet:	Diameter	Width	Thickness	Allowable Fat
6 oz	3 - 3 ¼"	3 - 3 ¼"	1 ¼ - 2 ¼"	⅛ - 1" (patch)
8 oz	3 - 3 ¾"	3 - 3 ¾"	1 ½ - 2 ½"	⅛ - 1" (patch)
2 oz Medallions	2 ¼ - 2 ¾"	2 ¼ - 2 ¾"	¾ - 1 ½"	⅛ - 1" (patch)
3 oz Medallions	3 - 3 ¼"	3 - 3 ¼"	¾ - 1 ½"	⅛ - 1" (patch)

Steak Quality

Shelf Life = 3 days (double-double wrap)

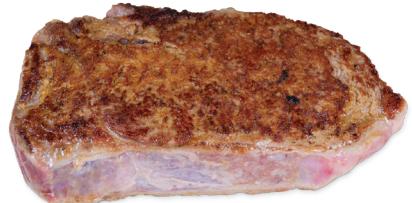
Ribeye:	Length	Width	Thickness	Tail Fat
10 oz	7 - 7 1/2"	3 - 3 1/2"	3/4 - 1"	3/4 - 1" thick, 1 1/2 - 1 3/4" long
12 oz	7 - 7 1/2"	3 - 4 1/2"	1 - 1 1/4"	3/4 - 1" thick, 1 1/2 - 1 3/4" long
16 oz	8 - 8 1/2"	3 - 4 1/2"	1 - 1 1/4"	3/4 - 1" thick, 1 1/2 - 1 3/4" long
Bone-In Ribeye (18-22 oz)	8 - 8 1/2"; 1 1/2-2" bone exposed	3 - 4 1/2"	1 - 1 1/4"	3/4 - 1" thick, 1 1/2 - 1 3/4" long
Porterhouse:	Length		Thickness	Allowable Fat
23 oz (jaccard 4-6 times next to bone)	7"; tail fat is 1"		7/8 - 1"	1/4"
Beef Kabob	Shelf Life	Length		Thickness
8 oz + marinade and skewer	2 days	1/2 - 1"		Marination Time
			1/2 (+/- 1/4")	4 hours
Kabob Veggies	Diameter	Weight	Thickness	Marination Time
6 oz + marinade (2 red, 2 green, 2 onion, 1 tomato, 2 mushroom slices)	1 1/4" x 1 1/4"	5 - 6 oz		4 hours
Burgers:	Shelf Life	Width	Thickness	Pack Size
2 oz	2 days	3 1/2"	1/4"	8
8 oz	2 days	6"	1/2"	5

Legendary Hand Cut Steaks



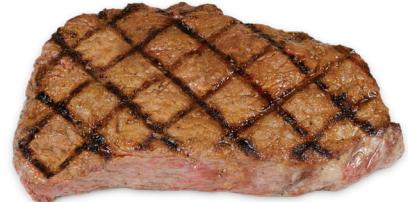
The Seasoning

- Coast-to-coast seasoning on both sides
- One side seasoned on drain-grated tray
- Side two seasoned on flattop



The Sear

- Sear plate properly tempered daily at 400°F
- Temperature rebound between steaks
- Sear plate cleared with scraper
- One minute sear (caramelized seasoning, looks like French toast)



The Legendary Result

- Broiler properly tempered daily (400-450°F)
 - Steaks turned to develop legendary diamonds
 - Steak weights* only used on MW and W steaks
- *Never use on Tips, Medallions, Burgers, Roadkill, or Chicken

Steak Selection & How We Cook 'em

- Thicker steaks for R to M
- Thinner steaks for MW and W
- Wrapped steaks for MW and W only

Rare



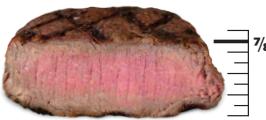
Cool, Red Center - 120°-130°F

Medium Rare



Warm, Red Center - 130°-140°F

Medium



Hot, Pink Center - 140°-150°F

Medium Well



Slightly Pink Center - 150°-160°F

Well



No Pink - 165°F +

Cold Side - Salad

Dressing	Color	Texture Consistency	Shelf Life	Acronym	Taste
Ranch	Creamy white with visible herbs	Smooth, light	5 days	(WZBOG)	Zesty, buttermilk, onion, and a hint of garlic
Bleu Cheese	White w/ visible bleu cheese pieces	1/4" x 1/4" chunks of bleu cheese, smooth, creamy	5 days	(WBSOG)	Strong bleu cheese w/ sour cream, onion, and garlic
Caesar	Off white w/ visible black pepper and parm cheese	Heavy, creamy, slightly grainy	5 days	(WZCGA)	Zesty w/ cheese, garlic, and a hint of anchovy
Thousand Island	Pale salmon with visible relish	Medium, slightly chunky	5 days	(STGROR)	Tomato, green pepper, red pepper, and onion w/ slight sweetness from relish
Honey Mustard	Light yellow with specs of paprika	Creamy, smooth	5 days	(YMHA)	Good mustard and honey flavor w/ slight hint of apple
Parm Peppercorn	Off-white	Thick, heavy, grainy	5 days	(WCPOG)	Cheese/pepper/onion and garlic from Ranch
Honey French	Bright red with visible pepper flakes	Medium smooth	5 days	(RZHGP)	Sweet, zesty honey, garlic, and pepper
Italian	Golden with visible herbs	Medium, no separation	5 days	(GZHOBG)	Zesty, sweet, honey flavor w/oregano, basil, and garlic
Item	Dimensions	Yield	Shelf Life		Taste
Bleu Cheese Crumbles	1/4" x 1/4"	1 oz serving portioned into 2 oz cups	3 days		Rich bleu cheese flavor
Salad Green Mix	1"x 1" chop, carrots 3/16" x 1/16", cab - 1/8"	68#s	2 days		Crisp, fresh with no browning, good mix of bright, fresh colors
Caesar Mix	1" x 2-3" no tops	24#s	2 days		Crisp ribbons, mainly hearts, no browning
Diced Tomatoes	1/8" x 1/2"	3#s per pan	2 days		Fresh, crisp, no juice
Chopped Eggs	1/2" x 1/2"	3#s per pan	2 days		Firm, no gray, fresh smell
Sliced Red Onions	1/4" x 2-3" wide		2 days		No blemishes, red in color, fully intact
Shred Cheese (cheddar, jack)	1/16" x 3/16" x 2-3" Linguine-like and thick	less more often, 1.75#s per pan	3 days		Fresh, no discoloration. Slightly moist and dry.
Shred Parmesan	3/32" X 3/4 - 1 "	less more often	3 days		No powder, not broken, no discoloration
Croutons	1" x 1" x 1/2"	2400 pieces/1x	2 days		Golden brown, toasted and buttery with good cheese, Oregano and Basil flavor. Well coated with no bare spots.

Salad Mix/Caesar Greens Procedure

- 1**
- Clean and sanitize sinks.
 - Fill 2 sinks (75% water, 25% ice).
 - Water must be 38°F.



- 2**
- Clean and prep Romaine (remove bad outer leaves).
 - Use top 3 ½" of head for salad mix.
 - Remove core and use remainder of head for Caesar Greens.



- 3**
- Clean and prep iceberg (remove bad outer leaves).
 - Drive core straight down onto cutting board, knocking it loose, then remove.



- 4**
- Remove ice from sinks
 - Chop Romaine (1" x 1").



- 5**
- Gently toss to remove dirt and sand.
 - Divide cabbage and carrots evenly into sinks with Romaine.
 - Carrots $\frac{3}{16}$ " x 1"- 2"
 - Cabbage $\frac{1}{8}$ " x 2"-3"



- 6**
- Chop iceberg (1" x 1").



CAESAR GREENS

1 REFER TO PICTURES 1 AND 2 FOR ROMAINE PREP

2 CUT ROMAINE

- Remove ice from sinks
- Set blades 1" apart on salad cutter
- Lay Romaine in cutter with ribs running opposite of blades
- Cut into strips 1" wide x 2"-3" in length



3 REFER TO PICTURES 8 AND 9 WITH ROMAINE ONLY

4 PLACE IN LEXANS

- Place dry Caesar Greens loosely in perforated lexans
- Cover, label, date, and initial
- Store at 40°F or below (2-day shelf life)

- 7**
- Thoroughly mix all ingredients.



- 8**
- Remove all salad mix BEFORE draining sinks.



- 9**
- Place salad mix in spinner (max half full: 3 china caps).
 - Spin 5 minutes to remove water.



- 10**
- Place dry salad mix loosely in perforated lexans.
 - Cover, label, date, and initial.
 - Store at 40°F or below (2-day shelf life).



Blossom Prep Procedure

1 Sort onions by size.

- Blossom - 17-18oz, 3 3/4" - 4 1/4"
- Sautéed Onions - Less than 17oz, Less than 3 3/4"
- Soak onions in cold water for 10 minutes to soften outer skin.



2 Slice off cap (approximately ½").

- Remove skin from caps and place in cambro for other recipes.
- Remove outer layers as needed.



3 Place core of onion into Blossom Cutter directly on top of insert.

- Pull handle directly down, cutting onion within ½" of core (one swift motion).



4

- Pull handle up (one swift motion).
- Remove onion from cutter.
- Tap core side on counter to separate petals.
- Save any fallen petals for other recipes.



5

- Place onions petal side down in perforated lexan (no more than 15 per lexan).
- Cover onions with ice.
- Cover, label, date, and initial.
- Store at 40°F or below.



Sautéed Onions

Use onions that are out of spec size or with double hearts for sautéed onions

- Separate petals
- Cut to spec (1/4"-1/2" x 2"-3")
- Portion 3# per 1x recipe



Cold Side - Dessert/Fry

Item	Characteristics	Shelf Life	Portion	Storage
Chocolate Brownie	Dense, yet moist consistency with a strong chocolate flavor. Stores individually wrapped or in a portion bag. Avg 6-7oz. Not broken.	4 days	7 oz	Individually wrapped and stored at room temp
Apple Pie	Pre-cut into 1/8" slices. Must be clean cut and precise. Held thawed or frozen.	3 days	9 oz	Wrapped with plastic wrap in small bowl and held at room temperature or frozen
Cheesecake	Fully thawed prior to serving. Slices must be complete. Kept in original container until served wrapped and labeled.	3 days	6.7 oz	Thawed and stored in original box in cooler

Item	Size/Yield	Color	Texture Consistency	Shelf Life	Quality Characteristics
Cactus Blossom Prep	3 1/2" minimum diameter; 18 oz avg weight	Bright white	Crisp, well iced	4 days	1/2" capping; cored within 1/2" of root. No skin. No clear petals.
Cactus Blossom Batter	2" from top of pan	Off tan w/ visible herbs	Light consistency	1 shift	Well mixed, flour, and buttermilk flavor w/spice from cayenne
Fried Pickles	7 oz (wt)/1.5 cups (vol)	Golden	Crispy outer layer	7 days	Stored in appropriate pans with liquid covering all pickles. Fried for 2 1/2 min at 350°F, light, golden brown in color, crispy outer texture-breading properly is the key.
Buttermilk Batter	7.5 qts	Light yellow with visible cayenne	Medium smooth	1 day	Tangy buttermilk flavor with rich buttery taste. Used for Critters, CFC and CFS.
CFC Cutlets	1/2" x 6 1/2 - 7" x 6 1/2 - 7"	Pale orange (raw)		3 days	Jaccard 12x per lobe, per side; cover w/ ice bag, 10 per pan
Boneless Wings	.6 - .8 oz	Pale orange	Moist, firm	3 days	Tear drop oval shaped, 5 - 6 pieces per portion
Catfish	2 1/2 - 3 oz	Off white w/ slight pink hue	Fresh, firm	3 days	Store in a drain set and cover w/ ice; no bags
Chicken Critters	1.2 - 1.7 oz	Pale orange (raw)	Shape is angled	2 days	Well coated in buttermilk batter

Cold Side

Item	Size	Color	Texture Consistency	Shelf Life	Quality Characteristics
Rattlesnake Bites	.8 oz +/- .10 oz	Golden	Coarseness of cornmeal, smooth creamy cheese center; not greasy	4 days	Intact; no leaking; flavor should be bold w/ heat of jalapeño and sweetness of red pepper
Mild Sauce	3 oz per 4 oz chicken portion	Light orange	Thick, creamy	5 days	Blended butter base; good spice and garlic flavor
Hot Sauce	3 oz per 4 oz chicken portion	Bright orange	Medium creamy	5 days	Blended butter base; good spice, jalapeño, and garlic flavor
Cactus Blossom Sauce		Salmon with visible chili powder	Grainy, thick, heavy	5 days	Zesty w/ flavor of ground chili; slight spice from cayenne
Spicy Ranch		Salmon color with visible red specks	Smooth, light	4 days	Zesty and spicy with buttermilk, onion, and a hint of garlic flavor
Celery Sticks	½" x 4"	Light green	Fresh, crunchy	2 days	No browning
Kids Hot Dog	Pre-portioned	Light brown		3 days	Wrapped in deli paper, labeled
Kids Hot Dog Bun	5" x 2"	Light brown outside; white inside	Fluffy, not dry	4 days	Held in sealed bag, labeled
Potato Skin Prep	⅛"- ¼" pulp	Creamy white	Firm	2 days	No separation between pulp and skin; no browning
Kids Macaroni	7 oz portions; held thawed or frozen			3 days	Labeled and rotated
Garlic Butter		Light orange color	Fluffy	5 days	Strong garlic flavor w/ lemon and pepper follow, melted and held room temp
Lemon Pepper Butter		White w/pepper and parsley visible	Fluffy	5 days	Strong lemon and pepper flavor w/ fresh taste from parsley and held room temp
Salmon	5 oz, 8 oz	Bright orange	Fresh, firm	3 days	cover w/ ice bag, drained
Shrimp	5 pcs on a skewer	Grayish white	Fresh, firm	3 days	cover w/ ice bag, drained

Cold Side

Item	Size	Color	Texture Consistency	Shelf Life	Quality Characteristics
Mixed Veggies	5 ½ - 6 oz	Bright green/bright orange	Firm and crisp	3 days	4 - 5 half dollar-sized broccoli, 1 ¼ - 1 ½ diameter, 1 - 2" of stem/ 10 - 14 carrots coins, heaping purple #40 scoop of lemon pepper butter, approx. .75 of an oz
Broccoli Only Veggies	5 - 5 ¼ oz	Bright green	Firm and crisp	3 days	4 - 5 half dollar-sized broccoli, 1 ¼ - 1 ½ diameter, 1 - 2" of stem #40 scoop of lemon pepper butter, approx. .75 of an oz
Seasoned Rice	7 - 8 oz	Golden/parsley bright green, visible onion	Tender rice with translucent onions and medium chopped parsley	2 days	Rich and buttery w/ flavors of onion and garlic
Shredded Lettuce	1/8" width	Light green	Crisp and cold	Shift	Crisp, no browning
Sliced Tomatoes	¼" thick, 2 - 3" wide	Bright red	Fresh and crisp	2 days	No blemishes, red in color, fully intact
Sliced Red Onion	¼" x 2 - 3"	Bright purple	Firm and crisp	2 days	Bright purple outer skin, crisp
Burger Bun	4 ¼" x 2 - 2 ½" high	Dark golden brown	Light outer crust with moist soft interior	2 days	Rich buttery flavor with a hint of sweetness.
Sliced American Cheese	½ oz slices	Yellow	Moist	5 days	Fresh, moist not dry
Sliced Jack/Cheddar Cheese	1/8" x 3 ½" x 3 ½" squares; 1 oz per slice	White/yellow	Moist	3 days	Each slice separated by patty paper
Bacon Slices	7 slices per inch	Golden brown	Tender w/ slight chew	2 days	Red brick in color, no anemic or transparent pieces, tender with a slight chew, held at room temp

Legendary Salads

SERVE A *Legendary* HOUSE SALAD

CROUTONS

- 5 each
- 1" x 1" x 1/2" pieces
- Golden brown
- Well coated
- No bare spots



CHOPPED EGG

- 1 oz portion
- 1/2" x 1/2" chop
- Firm pieces
- Good white and yellow mix
- Fresh smell



DICED TOMATOES

- 2 oz portion
- 1/2" x 1/2" dice size
- Bright red
- Drained of juice
- Fresh and crisp



CHEDDAR CHEESE

- 1 oz portion
- 1/16" x 3/16" x 2-3" shreds
- Moist
- Not dry



SALAD MIX

- 3 oz portion
- 1" x 1" chop
- Good mix of colors
- No browning
- Crisp and cold



SERVE A *Legendary* CAESAR SALAD

PARMESAN CHEESE

- 1 tbsp portion
- 3/4" x 1" shreds
- Moist
- Not dry



Ensure all greens and croutons are completely covered with 2 oz of dressing

CROUTONS

- 5 each
- 1" x 1" x 1/2" pieces
- Golden brown
- Well coated
- No bare spots



ROMAINE LETTUCE

- 3 oz portion
- 1" x 2-3" ribbons
- Good mix of dark and light green leaves
- No browning
- No tips or outer leaves
- Crisp and cold



Hot Side

Item	Color	Hold Time/ Shelf Life	Texture Consistency	Quality Characteristics
Chicken Rub	Reddish/orange	14 days	Well-mixed herbs broken down	Good flavor of sage, salt, garlic, and sugar
Mushroom Seasoning	Tan	14 days	Well mixed, hand crushed	Good flavor of pepper, salt, garlic, and sugar
Fry Seasoning	Orange	14 days	Grainy, like sand	Taste of garlic, onion, pepper, sugar, and salt
Shrimp Seasoning	Orange	14 days	Well mixed, hand crushed	Evenly mixed; strong garlic and pepper flavor with some heat from Cajun seasoning - 2:1 Sirloin to Cajun ratio
Fish Seasoning	Black and white well mixed	14 days		3:1 ratio of kosher salt to black pepper
Cajun Seasoning	Dark Red	14 days	Well-mixed with visible thyme and basil.	Flavorful and spicy with a lingering heat.
Prime Rib	Dark outer service with even color throughout interior	Shift/2 days	Lightly caramelized outer surface	Tastes of slow roasted beef w/ garlic, pepper flavors & mild smoke
Green Beans	Bright green	4 hours/2 days	Beans firm, not mushy or broken	Sweet ham flavor, bacon cooked dark brick red, onions tender, B&O cut $\frac{1}{2}$ " x $\frac{1}{2}$ "
Brown Gravy	Caramel	4 hrs	Smooth and thin like warm honey	Robust beef flavor followed by flavors of onion, garlic, and pepper
Cream Gravy	Creamy white; blk pepp visible	4 hrs	Medium	Sweet taste of cream, sugar, bacon, and slight pepper
Home-style Mashed Potatoes	Creamy white; blk pepp visible	2 hrs	Creamy w/ small chunks of potato	Cream tasting with natural potato taste with buttery notes of salt and pepper
Buttered Corn	Bright yellow; pepper and parsley visible, not dry or overcooked	2 hrs	Firm kernels	Hint of lemon, butter, salt, and pepper, not reheated above 180°F

Hot Side

Item	Color	Hold Time/ Shelf Life	Texture Consistency	Quality Characteristics
Chili	Dark red, w/ visible meat and tomatoes	4 hours/3 days	Medium/smooth	Good chili and cumin flavors w/ slight heat from chili spices
Pulled Pork	Caramelized BBQ	1 hour/3 days	Chunky, moist	Pork is chunky and moist, BBQ looks caramelized
Baked Potatoes	Light brown	45 min/ 2 days prepped	Crisp, dry skin; moist and flaky center	9 - 12 oz; evenly salted outer skin, no mohawks, fresh potato flavor (pick system in place)
Sweet Bakers	Brown outer skin, orange center	1 hour/ 2 days prepped	Creamy center; moist outer skin	12 - 16 oz; clean and well greased (pick system in place)
Honey Cinnamon Caramel Sauce	Dark caramel color	4 days	Smooth, no separation	Rich, buttery flavor w/ hint of cinnamon and caramel
Sautéed Yellow Onions	Medium brown, slightly translucent around edges	1 hour/3 days	Fresh and tender	Slightly sweet, savory, and fresh onion flavor
Sautéed Mushrooms	Light caramel color	1 hour	Moist and tender	Seared outer skin w/ sweet, caramelized taste
Portobello Mushroom Sauce	Light caramel color w/ visible slices of mushrooms	4 hours	Smooth, thin, like that of warm honey	Blend of mushroom and vegetable w/ hint of garlic and white wine
Pork Ribs	Reddish brown, well seasoned, and lightly coated with grease	3 days once cooked	Meat falls from bone; tender	No skeletal appearance; ¼ bone showing; cooked to order
Prime Rib	Well seared and dark	Shift	Caramelized outer surface	Tastes of slow roasted beef w/ garlic, pepper flavors & mild smoke
Roadhouse Bread	Golden outer crust	5 min, 150°F	Light, moist center	Sweet flavor, good spring when touched, 3x3x2 and 2 oz minimum

Hot Prep Color Reference

Rice Color Reference



Uncooked
With Oil



New Copper Penny
In Color (Step 2)



Old Copper Penny
In Color (Step 3)



Golden In Color, Steam Holes



Finished Product

Sauteed Mushrooms



1/2" Sliced Mushrooms



Seared Outer Skin With Light
Caramel Color



Moist Tender Texture,
Coated With A Thin,
Buttery Sauce

Green Bean Color Reference



Tender and Translucent
(Step 4)



Firm and Bright Green In Color

Bacon Bits



Brick Red In Color

Good Bad Bake

Good/Bad Bread



Color Too Light



Great Size,
Great Color



Too Small, Color Dark

Good/Bad Honey Cinnamon Butter



✓ Great Mix



Chunks of Butter Visible

Good/Bad Croutons



Color Too Light



✓ Great Color



Color Too Dark

Good Bad Fry

Cactus Blossom

- Light, golden in color
- Crispy outer texture
- Easy petal separation, no clumping
- Cooked throughout, no raw batter
- Savory, spicy flavor, not greasy
- 3 oz Cactus Blossom Sauce



Fries

- Frozen when dropped
- Cooked to order
- Light golden brown color
- Seasoning visible and evenly distributed
- Crisp, not mushy or broken
- No off flavors from grease
- Served HOT within 5 minutes



Rattlesnake Bites

- Golden in color
- Not greasy
- Crispy outer texture
- Sealed outer surface, no cracking
- Creamy, cheesy center
- Bold flavors of jalapeño and sweetness of red pepper
- Each snake bite .85 oz (plus or minus .10 oz)



Tater Skins

- Crisp and golden
- Not greasy
- Pulp 1/8"- 1/4"
- Completely covered, no bare spots
- Evenly covered with bacon bits
- Cheese melted (gooey) end to end



Cactus Blossom

- Batter clumped
- Petals not separated
- Dark brown in color
- Petals without batter
- Greasy



Fries

- Too dark in color and overcooked
- Too light in color and undercooked
- Too much or not enough seasoning
- Mushy, over-held, and not HOT
- Held longer than 5 minutes



Rattlesnake Bites

- Dark brown in color
- Cracked outer crust
- Exploding cheese
- Not .85 of an oz. each



Tater Skins

- Dark, cracking edges
- Uneven cheese
- Not enough bacon
- Pulp not 1/8"- 1/4"



Good Bad Fry Continued

Boneless Wings

- .6 oz-.8 oz raw wings
- Evenly breaded
- Thoroughly coated with sauce
- Crisp, light green, 4" x ½" celery with no browning



CFC/CFS

- ½" thick CFC, ¼" thick CFS
- Golden brown
- Light, crispy, and well-breaded
- No bare spots, no holes, no curling
- Not greasy
- Covers inside of large oval



Chicken Critters

- 1.2 oz – 1.7 oz raw tenders
- Breaded, no bare spots
- Golden in color when cooked
- Light and crisp breading
- Natural chicken flavor



Boneless Wings

- Tenders cut too small or too large
- Broken, inconsistent breading
 - Spotty sauce
- Browning, leafy, curled celery



CFC/CFS

- Uneven thickness
- Holes
- Basket or skimmer tracks
- Too dark in color
- Doesn't fill guest's plate



Chicken Critters

- Dark; overcooked
- Uneven breading , bare spots
- Too small or too skinny
- Too thick; under coked



Item	Color	Shelf Life	Texture Consistency	Quality Characteristics
Peppercorn Brown Sauce	Caramel with pepper visible	4 hours	Smooth, thin, like that of warm honey	Blend of mushroom and vegetable flavor w/ bite of pepper & hint of red wine
Garlic Butter	Light orange color	Shift	Fluffy	Strong garlic flavor w/ lemon and pepper follow
Lemon-Pepper Butter	White w/pepper and parsley visible	Shift	Fluffy	Strong lemon and pepper flavor w/ fresh taste from parsley
Diced Bacon	Brick red	Shift	Tender w/ slight chew	1/4" x 1/4" after cooking; no anemic or transparent pieces; fresh, smoked ham flavor
Prime Rib Au Jus	Dark, rich color	4 hours	Very thin, not oily	Strong, robust beef flavor, sweet and enriched by caramelized onions, carrots, celery, and garlic
BBQ Sauce	Dark burgundy	4 hours	Smooth	Sweet and strong vinegar flavor
Creole Mustard	Light tan	4 days	Medium, grainy	Spicy mustard flavor w/ zest of lemon
Tartar Sauce	Pale yellow with visible relish	4 days	Medium-heavy	Smooth, chunky texture; dill and lemon flavor w/ sweet zest from relish
Creamy Horseradish	Creamy white color	4 days	Slightly grainy	Sour cream and strong horseradish flavor
Apple Sauce	Golden	5 days	Chunky	Sweet apple flavor
Parsley	Bright green, fresh	1 day	Fine chop; dry	No yellow or browning; leaves only
Whipped Butter	Pale yellow	5 days	Light fluffy	Creamy, light texture, #60 scoop (pink)
Sour Cream	White	5 days	Thick, creamy, no separation	Creamy, thick texture, #60 scoop (pink)
Honey Cinnamon Butter	Tan	5 days	Light fluffy	Creamy light texture, honey and cinnamon flavor; no butter chunks

Sweet Tea Recipe

Tea - 1 (3 oz) package	Water - 3 gal	Sugar, granulated 6 cups (3 lbs)
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Temp Check

Item	Temperature	Starting Point
Push Steam Table	Verify temp @ 180°F	Check all 3 tables; remember...HOT food!
Fryers	Verify middle 2 @ 350°F/Blossom @ 365°F/ Critter @ 325°F	Check all 4 fryers starting at Blossom fryer
Fish Griddle	Verify temp @ 325°F	Check fish griddle in several spots
Pull Steam Table	Verify temp @ 180°F	Hot food!
Rib Grill	Verify Temp @ 450°F	Please check both sides
Thermometers	Do you have working thermometers on Hot, Bake, Cold, and Ribs on the line?	Make sure we have digital or stem thermometers in Hot Prep, Bake, and on the Rib Grill
Proofer	Verify 85 - 95% humidity and temp @ 90 - 100°F	Pre-heat cabinet 1 hour before use
Bake and Hot Prep Ovens	Verify 350°F of correct temp for prepping. Dial vs. thermometer.	Check all 4 ovens for proper temp
Flattop/Broil	Verify temp @ 400°F/450°F	Check flattop and both sides of Broil
Expo Wells	Verify temp @ 180°F	Check both wells

Food Safety

Top Vital Five

1. Cooking to proper internal temperatures.
2. Cooling from 145°F to 40°F in 6 hours.
3. Holding hot food hot at 150°F and cold food cold at 40°F.
4. Personal hygiene-handwashing/glove use/accessible sinks.
5. Clean food-contact equipment; no wet nesting.

Legendary Hand Sink

- 100°F water/cold water
- Single-use towels
- Antibacterial soap
- 20 seconds - lather/rinse/dry
- Trash can
- No storage/no blocking

FOH Taste & Temp

Item	Description	Shelf Life	Temp	Bar
Beer Glycos	Clean floors, walls, ceiling, fan covers, shelves with no excessive dust or yeast build up. Organized. Odor free. Clean gaskets. Clean filter. Enter temp for both.		28-32°F	Glycos 28-32°F
Beer Cooler	Clean floors, walls, ceiling, fan covers, shelves with no excessive dust. Organized, and all product rotated. No molding.		38°F or below	
Bar Coolers/Freezers	Clean interior and exterior, gaskets in good condition, thermed. Record all temps on the right.		40°F or below (cooler) 32°F or below (freezer)	
Bar Area	Bar floor clean underneath rails, all bottles covered, no fruit flies, clean and organized, all product labeled, thermometers visible in all fridges. Drains are clean.			
Dish Machine/3-Bay Sink	Dish machine clean inside and out. All proper chemicals stocked and off of the floor. All screens and spray nozzles clean. Test chlorine. 3-comp sink clean. Proper chemicals and test strips. Washer and heads clean and in good repair.			
Frozen Margarita	Fresh lime flavor followed by a hint of citrus with a light tequila taste throughout. Pale yellow in color. Smooth to thick pour from frozen machine.	5 Days	Frozen	Mix bulk batch before shift to ensure proper flavor of ingredients as they tend to settle
Rocks Margarita	Fresh lime flavor followed by a hint of citrus and agave with a balanced taste of tequila throughout. Pale yellow in color. 45°F or below out of bubbler.	5 Days	42-45°F	Flash blend before serving. Temped without ice.
Bulk Hurricane	Flamingo pink in color. Taste of fruit punch in the beginning followed by vanilla.	5 Days	42-45°F	Flash blend with rocks mix before serving. Temped without ice.
Bulk Sangria	Velvet red in color. Sweet and fruity jam flavor with a puckery finish.	5 Days	42-45°F	Temped without ice. If sold by itself, add splash of Sprite. Flash blend if sold as Sangria Rocks Margarita. No Sprite added.
Bulk Kenny's Cooler	Sweet with flavors of lemon and peach with creamy coconut throughout.	5 Days	42-45°F	Temped without ice

FOH Taste & Temp

Item	Description	Shelf Life	Temp	Bar
Bulk Jamaican Cowboy	Banana yellow in color. Sweet balance of OJ and pineapple. Slight tart peach flavor.	5 Days	42-45°F	Flash bend with margarita mix before serving. Temped without ice.
Draft Beer	3/4" pints and 1" Duke of foam. Served in frozen glass.		38°F or below (room temp glass) 28-32°F (frozen mug)	1) Pour into room temp rocks glass - temp below 38°F. 2) Pour into frozen mug - temp between 28-32°F. **When pouring draft, check the flow rate of beer - 2 oz per second.
Duke Mugs	Recommended minimum of 200-250. Properly stored in either mug chiller or refrigerated beer cooler. No visible ice on glass. No visible buildup of bubbles when pouring beer into glass.	Recomm. Min. 200-250	Frozen	Beer should temp 8-10°F colder when poured in a frozen mug.
Pints	Recommended minimum of 100. Properly stored in either mug chiller or refrigerated beer cooler. No visible ice on glass. No visible buildup of bubbles when pouring beer into glass.	Recomm. Min. 100	Frozen	
Margarita Schooners	Recommended minimum of 75-100 schooners. Properly stored in either mug chiller or refrigerated beer cooler.	Recomm. Min. 75-100	Frozen	
Margarita Sour	Lime forward with a balanced citrus and agave flavor	5 Days	40°F or below after open	
Sweet & Sour	Lime tart flavor	5 Days	40°F or below after open	Sweet & sour recipe: 8 oz of TXRH concentrated sweet & sour into small store & pour. Add 24 oz of water to get perfect lime tart flavor profile.
Juice	Labeled with open date. Distinct flavor profiles. Juices in original container and within best by ending date.	5 Days	40°F or below	Juices sealed with original lid nightly.
Fruit	Fresh. Cut for 1 day only. Labeled in cooler.	1 Day (open to close)	40°F or below	Kept on ice during shift. All unused cut fruit must be thrown out at the end of the day.
Red Wines	Wine cork or stopper in place. Labeled with open date.	4 Days	Room temp	Do not store next to frozen machines or bubblers or on top of lighted liquor stands. It will overheat and cause the wine to oxidize.
White Wines	Wine cork or stopper in place. Labeled with open date.	5 Days	40°F or below	

Good Bad Dukes



Frosted Mug

Keep glassware in rotation from the freezer to the beer coolers in the bar. Stores need 150 Dukes on hand. Higher volume stores may need more.

Legendary Duke

Beer Clean Mug

- Keep glassware clean and free of odors, smoke, grease, oil, or dust. Air-dry glassware; do not dry with a towel.

1" Collar

- A 1" collar of foam releases the natural carbonation, which allows the aromas to escape. This results in a more flavorful, smooth tasting beer.

No Collar

A beer with no collar results in

- Less flavor
- More filling = less food ordered
- Lower profits
- Lower tips

Mug With Residue

The bubbles indicate a dirty glass caused from film or odors. Film can be caused by grease, dirty wash water, fingerprints, smoke, lipstick, or bar towel lint.

Receiving Guidelines

Sygma Delivery Specs			
Item	Minimum remaining shelf life at delivery	Shelf Life	Spec Weights
Chicken Breast	5 days from expiration	14 days from pack	7 ½ - 8 ½ oz
Chicken Tenders	5 days from expiration	14 days from pack	1.7 - 2.2 oz
Ribs		12 months from pack	2 ½ - 3 lbs
Ground Chuck	5 days from expiration	21 days from pack	4/5 lb chubs
Porterhouse	5 days from expiration	23 days from pack	22 ½ - 24 oz + .8 - 1 oz for packaging
Pork Loin	7 days from expiration	28 days from pack	
Pork Butt	9 days from expiration	28 days from pack	
Aging Guidelines Item	Aging Guidelines	Maximum Age	
Top Butt	22 - 36 days	50 days	
Ribeye	25 - 40 days	50 days	17 lbs and down
Tenderloin	7 - 28 days	28 days	
Strip	25 - 40 days	60 days	
Bone-In	25 - 40 days	40 days	
Receiving temps			
Dairy 40°F or below	Frozen foods 10°F or below	Poultry 28°F - 36°F	Beef/Pork 28°F - 36°F

Kent's Top 10

Kent's Top Ten Food Priorities

1. Cuts of Steak and Jaccard (¾" for 6 oz, 1" for 8 oz, 1 ¼" for 11 oz)
2. Season/cook procedures (sear 1 minute per side; flattop and grill temp)
3. Ribs (Hot, Fall of the Bone)
4. Cuts of Ribeye 10 oz (1" thick)
5. Hot Mashed Potatoes
6. Fresh, Hot Bread/Cold Butter
7. Cold, Fresh Salads (cold bowls/fresh, dry salad mix/ tomato size/cheese size/egg size/cROUTONS)
8. Side Items Hot and Fresh
9. Onion consistency
10. Frozen Margarita consistency/taste

Kent's Top Ten Service Priorities

1. Knowledgeable Servers
2. Sense of fun (smiles)
3. Urgency on greetings, drinks, & food
4. Manager table visits
5. 3-table stations
6. Restroom focus
7. Lighting, temperature, music level, TVs
8. Bartenders: speed, awareness, learn guests' names
9. Hostess (smiles, urgency, guest concern vs. Nametaker)
10. Crew involvement

PC Sacred List

PC Sacred List

- 100% Taste & Temps every visit
- Meat Expert - Coaching meat/Meat Cutter Guide expert/Meat T&T every steak, every pan, EVERY DAY!
- Sanitation Coach - Health inspection ready every store, every day
- Recipe Adherence - Out, used, and clean
- Partnership - Center-of-universe mentality
- MIW Knowledge
- Ribs A to Z
- Broil - Season and Sear/Legendary Diamonds
- Kent's Top Ten
- People - Leading People Through Culture, Passion, Integrity, and Fun With Purpose
- Food Quality - Highest Standard
- HERO Program - Recognition and Development
- Leader - I will set the example through my coaching and action

Notes

Notes



Legendary Food Legendary Service

Core Values

Passion, Partnership, Integrity, Fun,
All With Purpose

The Story

Fresh Baked Bread

Hand Cut Steaks

"Fall Off the Bone" Ribs

Made From Scratch Dressings and Sides

Ice Cold Beer & Margaritas

OPS Goals

Training

First Time Guest

Alley Rallies (Front and Back)

Manager In The Window

Leader At The Door

5

4

3

2

1