



PRODUCT - PREPPING

Mayo

- Wash and sanitize hands.
- Ladle Mayo from the tub into a clean sanitized half pan or where possible ladle the mayo into a portion gun.
- Apply a 4-hour shelf life to the pan or gun cartridge.
- Apply a 72-hour shelf life to the rest of the mayo and place back into the refrigerator.
- Mayo can be stored ambient or open chilled for 4 hours.
- Discard and record at end of day.

Shredded Lettuce

- Wash and sanitize hands.
- Sanitize knife & board before use.
- Remove or discard damaged or discoloured outer leaves.
- Rinse away surface dirt under cold running water & shake off excess water.
- Remove core & place lettuce on chopping board & slice in half.
- Remove and rinse in clean water & drain in a sanitized basket for at least 1 hour.
- Before using, shake off excess water.
- With cut side down, cut lengthwise into 1.5cm strips then slice across to cut into 8cm pieces.
- Loosen the leaves, if some bigger strips remain, cut again to required size.
- Store in a container with a drain rack at the bottom.
- Apply a 4-hour shelf life to the pan.
- Any additional lettuce should be stored in the refrigerator for up to 12 hours.
- Discard and record at end of day

Sliced Cheese

- Wash and sanitize hands.
- Cut open a pack of sliced cheese.
- Reach out the required amount and place in a ¼ Pan. Only reach out what is required.
- Apply a 4-hour shelf life to the pan.
- Re-wrap the remaining cheese slices and return to the main chiller.

Onion

- Wash and sanitize hands.
- Sanitize knife & board before use.
- Cut the top & roots of the onion, remove the outer leaves.
- Wash in running water to remove any surface dirt.
- Shake off excess water.



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- Cut the onion in half, with cut side down, slice to 1cm thick.
- Place the onion into a ¼ pan.
- Apply a 4-hour shelf life to the pan.
- Hold any excess in chiller and apply a shelf life of 12 hours.
- Discard and record at end of day.

Tomato

- Wash and sanitize hands.
- Wash in running water to remove any surface dirt.
- Shake off excess water.
- Slice tomato in half, then cut into slices 1cm skin thick
- Apply a 4-hour shelf life to the pan.
- Hold any excess in chiller and apply a shelf life of 12 hours.
- Discard and record at end of day.

BBQ Sauce

- Open the sauce and bring to the burger station.
- Place the sauce in a 1/6 Pan, big enough to cover fillets and wings.
- Apply a 72 Hour open sauce shelf life.
- Discard and record waste after 72 hours.

Promo Sauces

- Open the sauce and bring to the burger station.
- Apply a 72 Hour open sauce shelf life.
- Use sauce straight from the nozzle of the bottle.
- Discard and record waste after 72 hours.