



Station Code
FRY-GUI-2016_08

Updated
Agust/2016

Fry

Station Guide

10

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TRAINING VIDEO



This training material contains standards and procedures for the Shakey's system that relate to the Shakey's brand, specifically the quality of the products that the public associates with the Shakey's brand, other content is in the nature of advice and suggestion as to operations. You should consult with the Manager on Duty or the Franchise owner if you have questions about restaurant operations. For training use only. All Rights Reserved © 2016 Shakey's® USA, Inc





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Description of Work

A **Fryer** is a very important crew member that provides our guests the best chicken and Original Mojo[®]s Potatoes, wings and appetizers according to Shakey's[®] Standards.

The following responsibilities may vary depending on the store and business hours:

- Consistently maintain prep, cooking, presentation, plating and packaging standards.
- Maintain work area cleanliness and sanitation standards.
- Stock station, as required.
- Set up and re-stock buffet line and salad bar, when assigned to Buffet work station.
- Coordinate and perform opening/closing/cleaning procedures for work station areas.
- Comply with Servsafe practices with regard to personal cleanliness and food handling.
- Meet with Manager-In-Charge to discuss any daily Special Events and/or prep needs.
- Follow the oil care procedures every day.



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Tools for Preparing and Maintaining Work Station



Sani-buckets
Quaternary and Bleach Sani-Bucket



Towel for Sani-bucket
Keep towels in sanitizer solution before cleaning your tools and maketable



Sanitizing Wipes
To sanitize thermometers



Fry Basket
Use different basket to fry Chicken, Mojo[®]s, Wings or Appetizers



Pizza Aluminum Pan
To place raw chicken into fryer basket



Medium Cambro Trays
To serve Chicken, large orders or Appetizers



Tongs
Use Tongs to serve Fried Chicken, Mojo[®]s or Appetizers



Large Tongs
Use Large Tongs to remove any fried food from the fryer



Stainless Steel Large Insert Pan
Use to place the chicken on Maketable



Stainless Steel Insert Pan
Use to carry any fried food to the Expo Table



Stainless Steel Grid
Use in Expo Table Pan and Buffett to keep fresh food



Thermometer
To check the temperature of cooler and walk-in



Safety Mask
(Full Face Shield)
Use to fry, filtering or change the oil



Fry Safety Gloves
Use every time you fry or remove food from the fryers. You must use Fry Safety Gloves when filtering oil (FRY-PRO4-2013A Oil Care)



Fry Safety Apron
Use every time you fry or remove food from the fryers. You must use Fry Safety Gloves and Apron when filtering oil



Oil tester strips
Strips are dipped into the oil to test the shortening quality of the oil. Be careful when placing strips, since the oil is at cooking temperature



Utility Cart
Important: Use a Utility Cart or ask for help when carrying **20 lbs** or more



Thermometer
To check the temperature of ingredients



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Sifter
Use a Sifter to remove breading clumps










Stainless Steel Perforated Insert
Pan for Drain
Use to place and keep drain chicken on Maketable



Food Handling Gloves
Every Time: Wear Food Handling gloves when you have contact with food

Ingredients

Name	Preparation	Shelf Life and Storage/Holding
 Raw 8 piece cut chicken	Whole Chicken comes in a yellow sealed pouch which locks in freshness and is easy to use. Open pouch and place into clean, sanitized insert pan on chicken maketable.	Store under refrigeration (40°F) unopened to "use by" date. Raw Chicken after opening can be stored under refrigeration for up to 24 hours
 Raw Breast and Wing Chicken	Breast and Wing Chicken comes in red netting which locks in freshness and is easy to use. Open and place into clean, sanitized insert pan on chicken maketable.	
 Raw Leg and Thigh Chicken	Leg and Thigh Chicken comes in red netting which locks in freshness and is easy to use. Open and place into clean, sanitized insert pan on chicken maketable.	
 Shakey's® Mojo [®] s Potatoes	Comes frozen in a sealed clear package. Open and place directly into the fryer basket.	Store Frozen (0°F) unopened to "use by" date. Mojo [®] s Potatoes after opening can be stored frozen for up to 24 hours
Shakey's® Light Breading	Comes in a special sealed package.	Store under room temperature unopened to "use by" date.
 Shakey's® Boneless Wings	Comes frozen. Open and place directly into the fryer basket as you need it.	Store frozen (0°F) unopened to "use by" date.
 Shakey's® Chicken Tenders		
 Shakey's® Chicken Wings		



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Fried Chicken

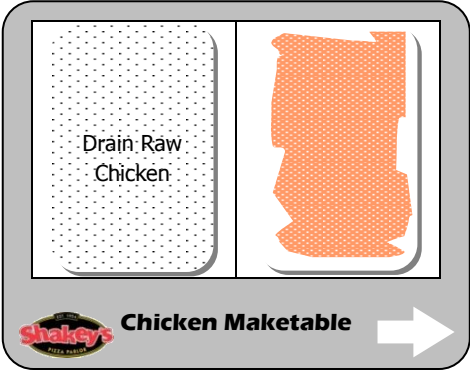
The Chicken maketable should be setup so that all of the ingredients have a logical flow.

A linear flow maketable (see diagram although maketable styles do vary) will keep you from having to take unnecessary steps or having to wait for someone who might be in the way.

Be "Ready for revenue", having to go to the walk-in at 12:30 p.m. for more Chicken or to **Storage Room** for Shakey's® Light Breeding will slow you down and slow down the chicken making process.

Have backups of your ingredients.

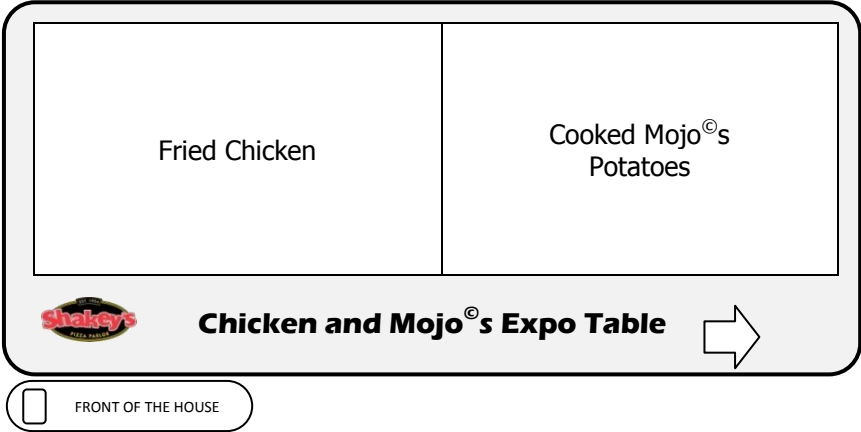
Insert Pans for Dry and Breaded Chicken



Important: Not draining the chicken, results in a salty flavor.

Note: The Pizza Cook and the Fry Cij must maintain communication previously to make a PCM Order (Pizza, Chicken and Mojo®s), Combo or any Appetizer with Pizza. To serve the order at the same time. **Remember the Fresh Chicken takes around 15 minutes to be ready (depending of the fryer you have).**

The Chicken and Mojo®s Expo Table allows you to have backup of chicken and mojo®s, but remember after 15 minutes the food begins to lose its flavor and consistency, check the shelf life for each one.



Before frying chicken make sure you do not have **Chicken and Mojo®s on Expo Table**. **Remember first In, first out (FIFO)**

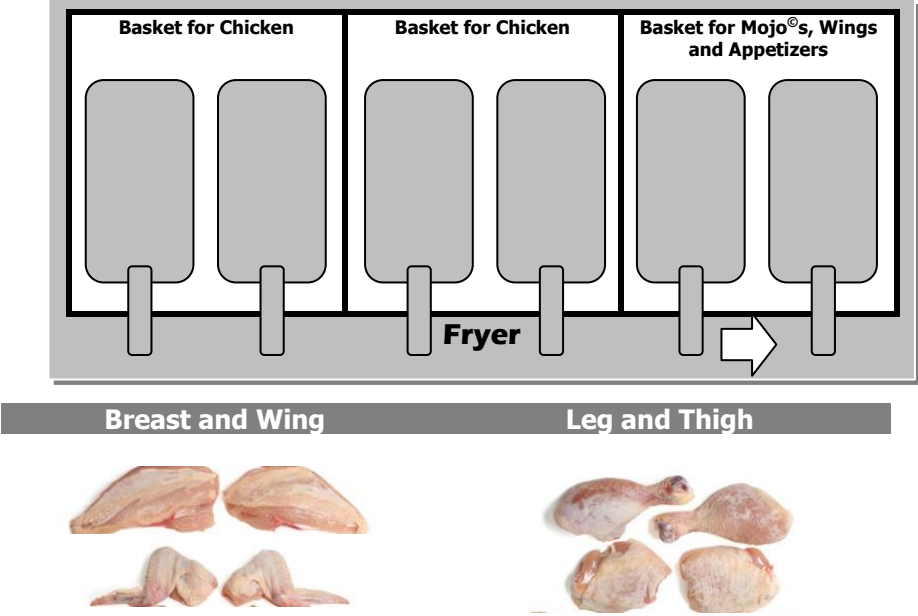
Important: Always use a different fryer and basket for Chicken, Mojo®s, Wings and Appetizers.



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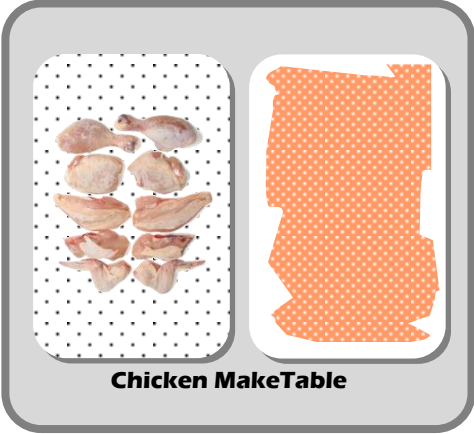
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Note: The flow may vary depending on the distribution of kitchen and the proximity between Expo table and fryer.



Preparation

- Tip 1** Never touch raw chicken with your bare hands. Always wear food handling gloves.
- Tip 2** Anticipate your needs. If you see a big line waiting to order, you should have chicken ready to go.
- Tip 3** Keep your station stocked and ready.
- Tip 4** Always sanitize your workstation/maketable and tools.



Important: Use a Utility Cart or ask for help when carrying more than **20 lbs.**



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Raw Chicken must always be below 40°F to be safe.

Chicken must be covered with 1" of ice if container has a drain or ice is in a foodsafe plastic bag. The added moisture helps the breading adhere to the chicken.



Drained raw
chicken

Shakey's[®] light
breading

Note: Your local health department may require you to put the ice in a foodsafe bag.

Chicken should be placed in a clean and sanitized bustub or insert pan, under refrigeration, and should have an even mix of parts.

Open cases of chicken (not breaded or fried) that is left over at the end of the day must be transferred to a clean and sanitized bustub or insert pan, and used first, the next day.

Do not forget to label and date when you refrigerate.

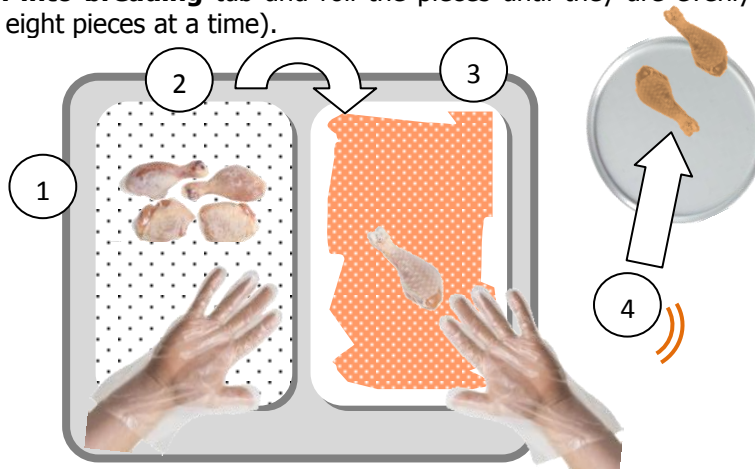
Breading Chicken

Make sure you always place the Shakey's[®] Light Breading in a separate containers, on your breading station.

Fill breading tub with only enough breading for the meal period.

Important: Breading tub must be stored under refrigeration to prevent bacteria growth.

1. **Take** raw chicken.
2. **Place on Drain Pan.**
3. **Place chicken into breading** tub and roll the pieces until they are evenly covered. (No more than eight pieces at a time).





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4. Gently **shake** breaded chicken to remove excess breading. Fold wings after breading.

Chicken should be fried immediately. If it cannot be fried immediately, cover and refrigerate and use within 30 minutes. Sift through breading regularly to remove any lumps.

Breading must be discarded at the end of each meal period and replaced with new breading in a clean and sanitized breading tub.

Frying Chicken

Heat oil to 350°F.

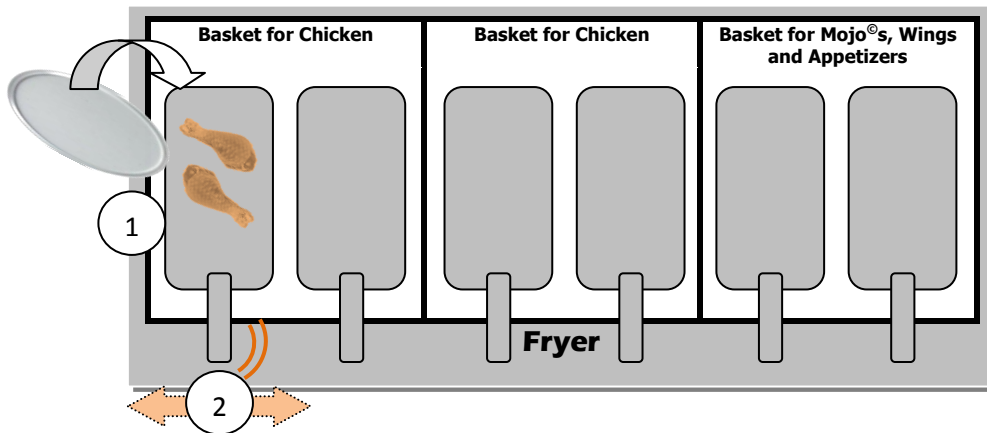
1. Using an **aluminum pan** place chicken into basket and then press button to drop basket into oil. Up to 32 pieces of chicken may be cooked at one time.



***If you do not have an Ultra Fryer, place basket into oil**

Tip: Make sure that the oil temperatures on fryer are set correctly, improper levels could result in uncooked chicken.

2. Carefully shake basket every **5 minutes** to keep pieces from sticking together.



3. Cooking time is **12-15** minutes or until internal temperature is at least 165°F.

Cooking time may vary depending on the amount of product to be cooked, the temperature, age and condition of the oil.

If the **chicken breasts are too big** you will need to make sure they cook completely and have the right temperature with a sanitized thermometer.



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4. When chicken has finished cooking, hook the basket on the inside edge of the fryer to drain the oil. (Approx. 15-20 seconds).



5. Pour Chicken into **Chicken and Mojo[®]s Expo Table** or place in warming cabinet. Start frying chicken to order at the end of your dinner rush to reduce the amount of wasted chicken.



Shelf life: Remember that Fried Chicken can be stored for up to 45 minutes after Frying in the warming cabinet. **Buffet Line:** 60min

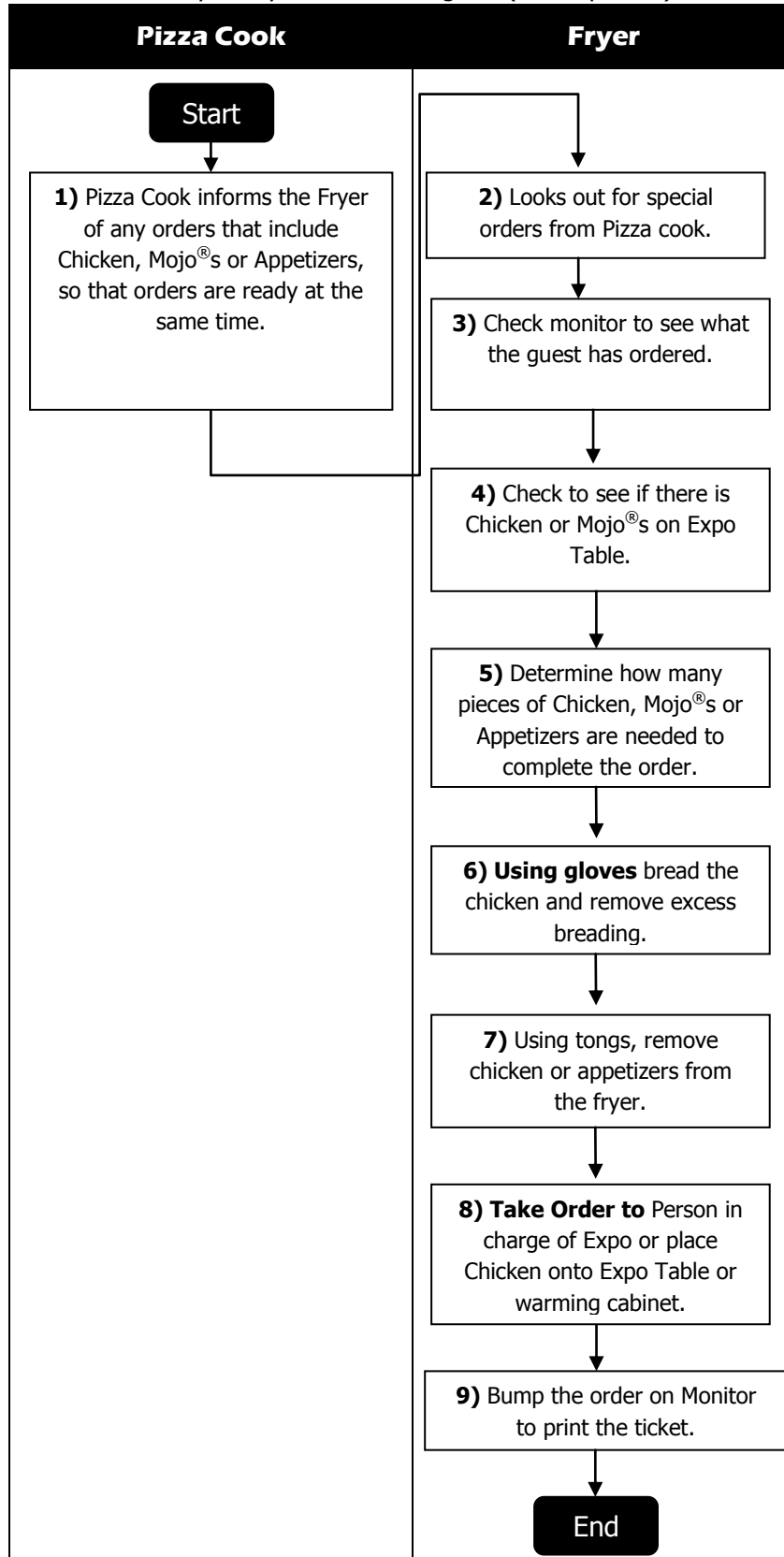
Tip: During slow periods the fryer should be turned down to 200°F to lengthen the life of the oil.



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Shakey's® Fry Procedure Diagram (1 or 2 person)





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Mojo[®]s Potatoes



Shelf Time on the line: 15 min **Cook Time:** 5-6 min
Can be held for up to 25 minutes after cooking and placed in warming cabinet.

Tip: Never thaw Mojo[®]s Potatoes before cooking, thawing Mojo[®]s will change the texture of the product and remove part of the breading.

1. Place Potato slices into frying basket. As many as five pounds may be cooked at one time.
2. Place frying basket into hot oil.
3. Shake basket to keep pieces from sticking together (5 sec). (You don't need to shake more than two times, because the Potatoes may break).
4. Cooking time is approximately 5-6 minutes depending on the type of fryer.

Important: Cooking time may also vary depending on the amount of product to be cook, the temperature, age, condition of the oil and business.

5. Hook basket on the inside edge of fryer to drain oil (15-20 sec.)
6. Dump Mojo[®] potatoes onto Expo-Table to serve.

Chicken Tenders



Shelf Time on the line: 20 min **Cook Time:** 5-6 min
Can be held for up to 30 minutes after cooking and placed in warming cabinet.

Tip: Never thaw Chicken Tenders before cooking.

1. Place Chicken Tenders into frying basket, depending of the order.(2, 5, 10 pieces).
2. Place frying basket into hot oil.
3. Shake basket to keep pieces from sticking together (5 sec.).
4. Cooking time is approximately 5-6 minutes depending on type of fryer.

Important: Cooking time may vary depending on the amount of product to be cooked, the temperature, age and condition of the oil.

5. Hook basket on the inside edge of fryer to drain oil (15-20 sec.)
6. Dump Chicken Tenders onto Expo-Table to serve.



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Wings



Shelf Time on the line: 20 min **Cook Time:** 5-6 min
Can be held for up to 30 minutes after cooking and placed in warming cabinet.

Tip: Never thaw Wings before cooking.

1. Place Pre-cooked Wings into frying basket, depending on the order. (6, 12 or 18 pieces).
2. Place frying basket into hot oil.
3. Shake basket to keep pieces from sticking together (10 sec.).
4. Cooking time is approximately 5-6 minutes depending on type of fryer.

Important: Cooking time may vary depending on the amount of product to be cooked, the temperature, age and condition of the oil.

5. Hook basket on the inside edge of fryer to drain oil (15-20 sec.)
6. Dump Wings onto Expo-Table to serve.

Boneless Wings



Shelf Time on the line: 20 min **Cook Time:** 5-6 min
Can be held for up to 30 minutes after cooking and placed in warming cabinet.

Tip: Never thaw Boneless Wings before cooking.

1. Place Boneless Chicken into frying basket, depending of the order. (8 pieces).
2. Place frying basket into hot oil.
3. Shake basket to keep pieces from sticking together (5 sec.).
4. Cooking time is approximately 5-6 minutes depending on type of fryer.

Important: Cooking time may vary depending on the amount of product to be cooked, the temperature, age and condition of the oil.

5. Hook basket on the inside edge of fryer to drain oil (15-20 sec.)
6. Dump Boneless Chicken onto Expo-Table to serve.



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Serving Chicken, Mojo[®]s, Wings and Appetizers

Chicken Dine in Serve Chicken and Mojo[®]s on Expo-Table and place onto approved serving basket.

8 Pieces of Chicken

4 Pieces of Chicken



Basket with 1/2 checkered paper



Basket with 1/2 checkered paper



2 breasts, 2 thighs, 2 legs & 2 wings



1 breast, 1 thigh, 1 leg & 1 wing

Chicken To-Go Serving Chicken and Mojo[®]s on Expo-Table and place into approved To-Go Boxes.

8 Pieces of Chicken

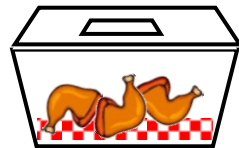
4 Pieces of Chicken



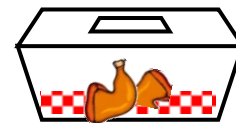
Large Box To-Go



Small Box To-Go



2 breasts, 2 thighs, 2 legs & 2 wings



1 breast, 1 thigh, 1 leg & 1 wing



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Mojo[®]s Potatoes *Dine in* Serve Mojo[®]s on Expo-Table and place onto approved serving basket.

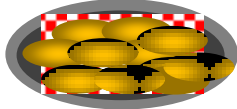
Large Order **Medium & Small Order**



Basket



1/2 Checkered Paper



Large (20-24 Pieces)



Basket



1/4 Checkered Paper



Medium (10-12 Pieces)

Mojo[®]s Potatoes *To-Go* Serve Mojo[®]s on Expo-Table and place onto approved To-Go Boxes.

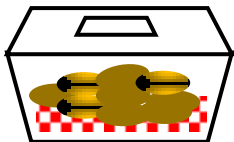
Large Order **Medium and Small Order**



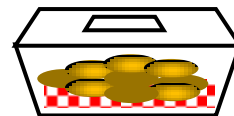
Large To-Go- Box with 1/2 Checkered Paper



Small To-Go- Box with 1/2 Checkered



Large (20-24 Pieces) Mojo[®]s Potatoes



Medium (10-12 Pieces) Mojo[®]s Potatoes



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Wings *Dine in* Serve on Expo-Table and place onto approved serving basket.

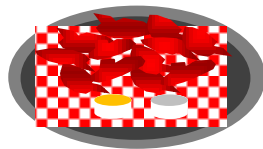
18 & 12 psc Order **6 pcs Order**



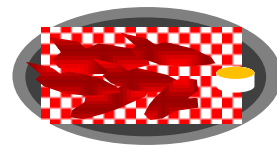
Basket with whole checkered paper



Basket with 1/2 checkered paper



18 & 12 Pieces Chicken Wings and 2 sauces



6 Pieces Chicken Wings and 1 sauce

Wings *To-Go* Serve on Expo-Table and place into approved To-Go Boxes.

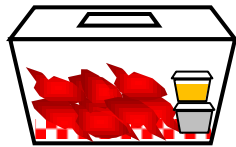
12 & 18 psc Order **6 pcs Order**



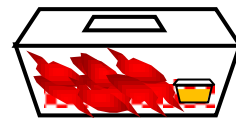
Large To-Go-Box with 1/2 Checked Paper



Small To-Go-Box with 1/2 Checked



18 & 12 Pieces Chicken Wings and 2 sauces



6 Pieces Chicken Wings and 1 sauce



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Chicken Tenders *Dine in* Serve on Expo-Table and place onto approved serving basket.

2 pcs Kids Order **5 pcs Order** **10 pcs Order**



Basket with 1/4 checkered paper



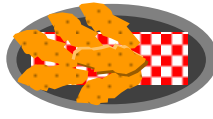
Basket with 1/2 checkered paper



Basket with whole checkered paper



2 pcs. Chicken Tenders



5 pcs. Chicken Tenders



10 pcs. Chicken Tenders

Chicken Tenders *To-Go* Serve on Expo-Table and place into approved To-Go Boxes.

2 pcs Kids Order **5 pcs Order** **10 pcs Order**



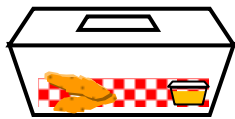
Small To-Go- Box with 1/2 Checkered paper



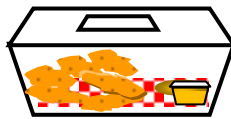
Small To-Go- Box with 1/2 Checkered paper



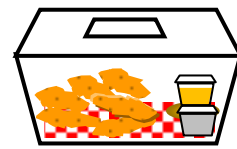
Large To-Go- Box with 1/2 Checkered Paper



2pcs of Boneless Chicken



5pcs of Boneless Chicken



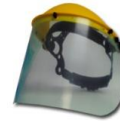
10 pcs of Boneless Chicken

Oil Care

Personal Protective Equipment (PPE)

You **must** use the Personal Protective Equipment to filter the oil.

- | | | | |
|---------------------|--------------------|-------------------------|--------------------------------|
| Fryer Safety Gloves | Fryer Safety Apron | Slip Resistant footwear | Safety Mask (Full Face Shield) |
|---------------------|--------------------|-------------------------|--------------------------------|

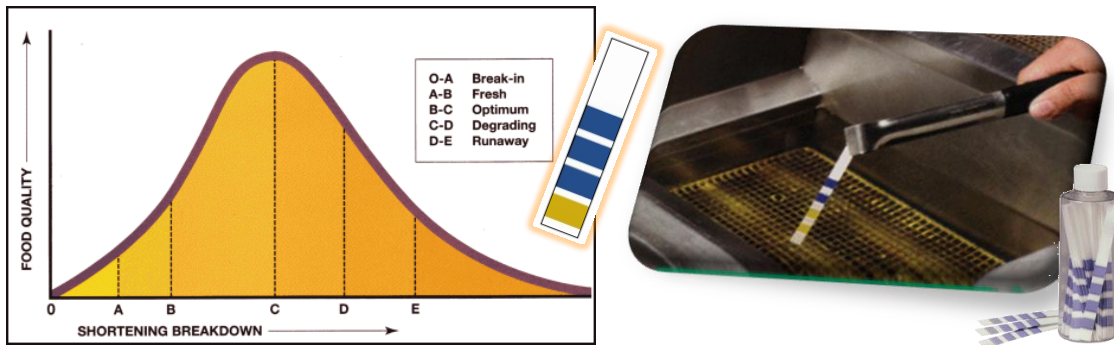


Test Strips are Immersed Directly in Oil for Immediate Reading

Strips are dipped into the oil to test the shortening quality of the oil. Be careful when placing strips, since the oil is at cooking temperature.

Color Indication of FFA is a Measure of Quality

Shortening quality is measured by "free fatty acids" or FFA. The higher the FFA, the older and "more used" the cooking oil is (see note below). Every cooking oil has a life cycle:



A. Break-in Oil

White appearance; no odors in cooked food; very little oil soaked up by food materials.

B. Fresh Oil

Slight browning at the edges of the fry; crisping, more oil soaked up by food materials.

C. Optimum Oil

Golden brown color; good crisping; having soaking by food materials.

D. Degrading Oil

Darken fry with too crispy edges, spots and hardening. Too much soak up.

E. Runaway Oil

Hard rock fry surfaces; bad odor and too much oil soaked up. Uneven cooking.



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Life of the Oil	<ul style="list-style-type: none">The frying life of oil is directly related to heat and the length of time it is held at cooking temperature.
Temperature	<ul style="list-style-type: none">Do not heat the oil above 350°F.Turn down the thermostat to 200 °F (or turn fryer off) when not in use.The time required to raise the temperature back to the right cooking temperature will depend on the type and condition of the fryer. It should take approximately 2-3 minutes on average, provided the fryer is working correctly.Check temperature of the oil weekly. Recalibrate if necessary.Turn thermostat completely off at closing. On gas-operated fryer, the pilot light should remain lit overnight.
Foreign Particles	<ul style="list-style-type: none">In order to maintain the longest possible frying life, do not allow excessive breading to fall into the hot oil.Do not use brushes made of brass, copper or aluminum as these metals can cause chemicals breakdown in the oil.Clean and check the overhead filter and exhaust system regularly; in order to prevent dirt and condensation from dropping into the cooking area. This will also conserve energy and prevent excessive maintenance and repairs to the system.
Filtering	<ul style="list-style-type: none">The oil must be filtered at least 4 times per day; during and after each meal period. Gear the filter schedule to the volume of chicken cooked. <p>Note: Oil should be filtered more often if necessary.</p> <ul style="list-style-type: none">The kettle should be wiped clean, using a lint free cloth, with every filtering. Do not use soaps or detergents, as the slightest amount can ruin the flavor of the oil.
Cleaning the fryer	<ul style="list-style-type: none">The fryer should be thoroughly cleaned, or "boiled out" each time the frying oil is changed.Use a commercial fryer cleaner. Be certain to follow the manufacturer's instructions carefully. <p>Note: Commercial cleaners should be handled with extreme care. (Refer to MSDS Book for proper handling)</p> <ul style="list-style-type: none">Make sure all traces of cleaner are neutralized and thoroughly rinsed before refilling and using the fryer. Adding about 8 oz. of distilled vinegar to a fryer full of clear water is the normal neutralizing compound.
Oil breakdown	<p>Oil breakdown indicates the end of the useful frying life of the oil. Oil must be changed immediately.</p> <p>It is usually characterized by:</p> <ol style="list-style-type: none">Smoking.Objectionable "off" flavor or smell.Excessive foaming.Dark color oil.

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Human Resources Department
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