

OVENS

Learn all about it

Only the Highest Quality Food • The Highest Personal Standards • Out-of -this World Hospitality
A Healthy, Growing Company • A Great Place to Work



Employee Training Schedule

DAY 1

- Questions?
- Complete position set up with trainer
- During shift, with trainer, focus on cook times and callbacks
- After shift, with trainer, complete post shift duties

DAY 2

- Questions from first day?
- With trainer observing, complete pre-shift duties
- During the shift, with trainer observing, focus on cook times and callbacks
- After shift, with trainer observing, complete post shift duties
- Certified trainer completes observation checklist on trainee
- Take test



HEALTH IS IN YOUR HANDS

- In order to keep our customer and families safe, you must memorize and follow all the procedures in the Food Safety Pop.

SETTING UP THE OVENS STATION

Step 1: Set up your sanitizer bucket and towel. Check sanitizer ppm with a test strip.

Step 2: Check to ensure that your oven is set to the proper time and temperature.

Step 3: Check to ensure that you have all of the plates and to go containers necessary to run your station.

Step 4: Ensure you have all of the equipment in place to run your station. If anything is missing, please inform your manager. You will need the following:

• Tongs	• Basting brush for olive oil
• Spatula	• Grill pans
• Knife	• Mesh grill pans
• Soup ladles (specs in C&P POP)	• Black bucket of water for grill pans
• 1/9th pan for olive oil	• Wire brush with scraper

OVEN TEMPERATURE SETTINGS

- The “French” oven is the oven used for most sandwiches. This oven should be set at 550°F for 1 minute and 30 seconds.
- The “Muff” oven is only used for certain items. This oven should be set at 550°F for 2 minutes and 40 seconds.
- The items that go in the Muff oven are Muffalettas, Grilled Cheese, Pizza, Zucchini Sandwich, Zucchini for pastas, Papa Joe, Rue, Pastries for Chicken Pot Pie, and JD Nuggetz.
- Some delis have Turbochef ovens for these ovens, the “T French” oven is set at 510°F for 40 seconds and the “T Muff” oven is set at 510°F for 1 minute and 10 seconds with 75 % Top airflow and 90% airflow on the bottom.
- If your deli has 3 ovens, 2 ovens should be designated as “French” ovens and 1 oven should be designated as the “Muff” oven.

OVENS PROCEDURES

- Keep your station neat and organized to ensure you are able to work efficiently. Store all baking pans away from the ovens, out of customer view.
- When working Ovens, listen for your items to be called down the line. When you hear one of your items, call it back exactly as it was called so that the person calling it knows that you heard the item correctly.
- For sandwiches on the Panini grill, place olive oil blend on the bottom of the Panini grill first. Then, place the sandwich horizontally on the grill, and baste the top of the sandwich

with olive oil blend as well before closing the grill. When you close the lid to the grill, give a slight press to the sandwich. Keep the sandwich on the Panini grill until brown grill marks appear.



- Rotation is a major factor of your job. Practice FIFO (First in, first out) when storing hot and cold items. If you are running low on anything, inform a manager. This way, it can be replenished before you run out completely.
- Reference the Food Safety Pop for proper dating and labeling rules.
- All product levels should be below the fill line, 1 inch from the top of the pan. Stocking beyond this level may allow product to fall into the temperature danger zone (41°F to 140°F).
- The Ovens person must keep their plates and station organized in order to work effectively. Any time that is not spent on getting food out should be spent cleaning and restocking.
- When restocking soups, do not combine old soups with new soups use an entire pan, discard the pan liner, and place a fresh soup in a new pan liner into the pan. See the Line Set POP for soup recipes.
- For Gluten Sensitive items, follow the procedures on the one sheet found in the Gluten Sensitive Handling Kit.

PRODUCT PRESENTATION

- Paninis – Large plate (Dine-In) and half cane box (To Go)
- Papa Joe – Small plate (Dine-In) and half cane box (To Go)
- Zucchini Grillini – Small plate (Dine-In) and half cane box (To Go)
- Half sandwiches, except muffalettas – Small plate (Dine-In) and half cane box (To Go)
- All To Go sandwiches must be clearly labeled with a marker.
- Cutting procedures:
 - Focaccia, White, Multigrain bread, Rye, Telera and French bread – cut the sandwich in half down the middle
 - Grilled Cheese – cut into 4 squares

GRILLING PROCEDURES – MUFFALETTAS

Step 1: Remove the muffaletta from the bag.

Step 2: Regardless of the size of the muffaletta that you are grilling (quarter, half, or whole), cut the muffaletta into quarters, and grill each quarter separately. Place any unused portions back into the bag to store.

Step 3: Open the quarter muffaletta and remove the turkey or ham. Place the meat on a grill pan, and place the grill pan in the “Muff” oven.

Step 4: Place the bottom piece of bread, with the muff mix, in the “Muff” oven.



Step 5: Place the top piece of bread, with the muff mix and provolone, in the “Muff” oven. For ham muffalettas, the salami will be on the top piece of bread as well.

Step 6: Remove each piece from the oven and reassemble the sandwich.

Step 7: Serve quarter muffalettas on a small plate, half muffalettas, on a large plate, and whole muffalettas on 2 large plates (Dine-In). Serve quarter muffalettas in a half cane box, half muffalettas in a full cane box, and whole muffalettas in 2 full cane boxes (To Go).

GRILLING PROCEDURES – GRILLED CHEESE

Step 1: Place 2 slices of American cheese in between 2 slices of White or Multigrain bread making sure the cheese covers the entire slice of bread. For the grilled cheese combo make the grilled cheese with 1 slice of Cheddar and 1 Slice of Muenster cheese.

Step 2: Spread a ½ square of butter on the top and bottom bread. Soften the butter so it's easier to spread (using a spreader) by microwaving it for 5-10 seconds, butter should be soft but not liquid.

- Follow these steps if your deli stages grilled cheese sandwiches to be cooked later:
 - 1.) Prep sandwich following steps one and two,
 - 2.) Layer sandwiches in a metal pan and place a piece of wax paper on top of each layer,
 - 3.) Place a lid on the pan and a recipe label on the outside of the pan. Staged grilled cheeses have a 2 day shelf life.

Step 3: Place the sandwich in between 2 grill pans and run through the “Muff” oven. For the TurboChef run through the “Muff” oven once and through the “French” oven once. The finished sandwich will have the bread browned and the cheese melted.

Step 4: Serve grilled cheeses on a small plate (Dine-In) or in a half cane box (To Go).

GRILLING PROCEDURES – ZUCCHINI FOR SANDWICH / PASTA

Step 1: Baste the top and bottom of the zucchini with olive oil.

Step 2: Place the zucchini on a grill pan. Cover with another pan making sure that the top pan makes contact with the zucchini.

Step 3: Run the zucchini through the “Muff” Oven.



GRILLING PROCEDURES – CHICKEN POT PIE PUFF PASTRY

Step 1: For a bowl of pot pie, you will toast a whole pastry. For a cup, only toast ¼ of a pastry.

Step 2: Place the pastry in the “Muff” oven.

Step 3: To serve To Go pot pies, serve the pastry on the side. For a cup, place a ¼ pastry in a To Go soup cup, and for a bowl, place a whole pastry in a half sugarcane box.

GRILLING PROCEDURES – PIZZA

Step 1: Add 4 slices of pepperoni to a pizza if specified.

Step 2: Place the pizza in the "Muff" oven.

Step 3: Cut pizza into 4 slices. For pepperoni pizza, cut the pizza so that 1 pepperoni is on each slice.

Step 4: Serve pizzas on a small plate (Dine-In) or in a clear SB container lined with wax paper (To Go).



GRILLING PROCEDURES - HOT DOG

Step 1: Place a hot dog on a grill pan.

Step 2: Run through the "French" oven.

Step 3: Place the hot dog in a hot dog bun. Serve hot dogs on a small plate (Dine-In) or wrapped in sandwich wrap (To Go). If requested, serve chili in a 4 oz ramekin (Dine-In) or in a clear 4 oz To Go cup (To Go).

GRILLING PROCEDURES - JD NUGGETZ

Step 1: Microwave the Nuggetz in a soup bowl - 20 seconds if frozen, 10 seconds if thawed.

Step 2: Flip the Nuggetz so that the moist side is facing up and place on a mesh grill pan.

Step 3: Run the Nuggetz through the "Muff" oven.

Step 4: Serve 4 count Nuggetz on a small plate (Dine-In) or in a 1/2 sugarcane box (To Go).



- For Nuggetz ordered as Gluten Sensitive, follow the procedures on the one sheet found in the Gluten Sensitive Handling Kit. Serve the 4 count Nuggetz for here or To Go by placing them in a 1/2 sugarcane box labeled with a Gluten Sensitive sticker.

FRESH CRACKED EGGS

Add on eggs are cooked per order.

Step 1: Make sure the grill is clean and free of oils or egg product. Raise the top cover and spray the egg rings and grill surface with non-stick spray. Spray rings before each use.

Step 2: Take out only the exact amount of eggs to be used immediately. Raw eggs MUST be held at 41°F or below. Never stack eggs near the hot grill. Crack the egg using the ring that the egg is going to be cooked in to minimize cross contamination.

Step 3: Place cracked egg shells into the gray trays. DON'T BREAK the egg yolk. Close the top cover.

Step 4: Cook egg. When done cooking scrape with metal spatula to remove excess oil and debris. Be sure to scrape in between orders and clean rings.

Follow these procedures for any sandwich with ADD AN EGG:

Sandwich is served uncut due to the runny yolk. Send a knife with the sandwich. If a customer asks for it to be cut, cut it on a plate.

Knife must be washed and sanitized before using it at the prep station again.

If adding an egg to a kids sandwich break the yolk with a fork before cooking the egg (follow the breakfast procedures).

Wash hands after handling shelled eggs.

CLEANING THE PANINI GRILL

Step 1: While Panini grill is still hot, use the scraper end of the grill brush to remove food debris from the top and bottom grill plates. Then, use the bristle side of the grill brush to do the same thing. Repeat as needed.

Step 2: Pour water on the bottom grill plate. Close the grill to cook off any excess debris.

Step 3: Use the grill brush to push food debris into the grease trap.

Step 4: Empty the grease trap.

Step 5: Wipe down the stainless steel surfaces of the Panini grill with sanitizer and a towel.

CLEANING THE EGG COOKER

Step 1: Turn the unit off, unplug and allow the unit to cool.

Step 2: Remove Lid, egg rack, rings. Scrape pans, wash, rinse, sanitize and allow these items to air dry. Do not wash in the dishwasher.

Step 3: Scrape the grill surface clean of any residue. If needed use a small amount of degreaser and a green scrub pad.

Step 4: Sanitize the entire grill surface with a damp cloth.

POST-SHIFT DUTIES

Refer to the Daily checkout guide for a breakdown of cleaning and restocking duties.

When closing the Ovens station for the day, complete the following in addition to the checkout guide duties:

- Turn off hot wells and drain water from the wells. Clean the wells and refill them with water.
- Make an ice bath and submerge any leftover soup pans or hot products. Move into the walk-in cooler.
- Reset soup pans, with pan liners, in the empty hot wells. Place ladles in each pan.
- Turn off the convection and conveyor ovens.
- Stage any necessary Ovens utensils on the cutting board.

OBSERVATION CHECKLIST

To be completed by a manager:

- Practices proper sanitation procedures and washes hands often
- Communicates needs with other positions and managers
- Rotates hot and cold products correctly
- Can accurately complete the Time & Temp Log for all items within area, including taking and recording corrective actions

To be completed by the certified trainer:

- Ensures that all plates are presented correctly
- Follows correct grilling procedures for all items
- Works in an organized, efficient manner to ensure a maximum 6 minute ticket time for all items

I understand all of the above, and agree to complete these on every shift.

Trainee Signature

Manager Signature