SLICE

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 a Trainer
- Assist Trainer with the duties of the AM slice person, including set up and clean up

DAY 2

- Questions from first day?
- Complete position set up with a Trainer
- During AM shift, roll meats, weigh products, with the Trainer controlling the slicer

DAY 3

- Questions from 2nd day?
- With Trainer observing, complete pre shift duties
- Work the slicer during shift with Trainer assisting on rolling meats and weighing products
- Certified Trainer completes Observation checklist on Trainee
- Take test

HEALTH IS IN YOUR HANDS

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

SETTING UP YOUR STATION

Step 1: Set up your sanitizer bucket and towels. Check sanitizer PPM with a test strip.

Step 2: Refer to the schematic to ensure that your station is set up correctly. 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:

• Non-Skid cutting board	• Pickle bag holder
• Knife	• Recipe labels
• 2 White bus tubs	• Digital scale
• 12 qt Small lexan	• Black bucket
• Plastic wrap dispenser	• 2 Metal mesh gloves
• Food grade oil	

Step 3: Set out two white bus tubs. Fill the first one with ice and water. This ice bath will be used to ice down any unopened meats or cheeses that are waiting to be sliced and keep them at 41 degrees or below. The second white bus tub will be used to drain the juices from the meats.

Step 4: Sharpen the slicer blade before slicing any meat. To sharpen the slicer blade, follow these steps:
1.) Put on metal mesh glove. 2.) Ensure slicer is turned off, and the blade is clean and dry. 3.) Open gauge plate to its full open position. 4.) Mount the sharpener on the gauge plate and finger tighten screw. 5.) Set sharpener indicator to "0" and turn slicer on. 6.) Set sharpener indicator to position 1 and keep there for 30 seconds. 7.) Set sharpener indicator to position 2 and keep there for 3 seconds. 8.) Return sharpener indicator to "0" and turn slicer off. Unplug the slicer. 9.) Remove the sharpener. 10.) Wipe down the sharpening dust from the slicer and sanitize the area.

SLICE PROCEDURES

- Always use extreme caution when working with the slicer. Turn off slicer if someone walks up to talk to you, or if you need to step away from the slicer for any reason. Turn the blade setting to "0" when not in use.

- When slicing, follow the order in which the par sheet has been designed. Ask a manager if any specific items are needed first for any large catering orders. After slicing the amount designated on the par sheet, wrap any opened pieces of meat or cheese in plastic wrap and label with a completely filled out recipe label.

- Only prep one item at a time. If you need to slice multiple

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pieces of the same meat (i.e. 2 turkey breasts), utilize the ice bath to keep the meats that are not being sliced immediately at the proper temperature. Meats held in the ice bath should remain in their packaging. After prepping, store meats and cheeses in a metal pan with a fitted lid, and move into the walk-in cooler to bring their temp back down to 41 degrees before using.

- Rotation is a major factor of your job. Every item must be checked for quality. Practice FIFO (First in, First out) when prepping and storing sliced items in the cooler. Newly prepped items should always be stored behind older items.
- Each item should be labeled with the properdate label. At the end of an item's shelf life, it must be discarded. All sliced meats (except salami) need to be used by or discarded within 48 hours. Sliced cheeses and sliced salami need to be used by or discarded within 120 hours/5 days. Open un-sliced meats and un-prepped cheeses have a maximum shelf life of 5 days/120 hours.
- All sliced meats should be sliced to the thickness of a dime, except Brisket that should be sliced to the thickness of a nickel.
- Clean, rinse and sanitize cutting board, the slicer, and the bus tub used for draining meat juices between the slicing of each individual item to avoid cross contamination. Drain meat juice into the trash.
- Use a clean, lined black bucket as a trash can to discard the scraps from your prepped items. This bucket should be labeled on the side, using a paint pen, as "Slice". When your bucket is filling up, get a manager to empty the bucket for you. The manager will do a bucket audit to make sure that no useable food or utensils are being discarded.

ROLLED MEAT SPECS

- To open a turkey breast, place in a bus tub, cut two slits in the plastic, and peel the plastic away from the breast. Always place the turkey on the slicer with the flat side towards the back of the slicer.
- To open a roast beef, cut a hole in the plastic and let the liquid drain into a bus tub.
- Rolled meats are rolled up in one piece of wax paper. Place the meat on the bottom half of the wax paper and roll up. Ball the meat slightly so the rolls are no more than 4 1/2 inches long. The ends should be tucked in to prevent the roll from coming undone.

- When slicing roast beef, slice the entire roast into a small lexan and mix the meat around prior to portioning it for rolls. This will ensure that the fat is evenly distributed in each roll.
- For salami, remove the skin of the salami prior to slicing. Salami should not be rolled in wax paper. Instead, salami should be portioned to 1 lb. stacks and wrapped with plastic wrap.
- At the end of a piece of meat, flip it over and place another full size piece on top and push it through the slicer. This will eliminate excess waste.

BAGGED MEAT SPECS

- Use a pickle bag to bag corned beef, pastrami, roast beef for beefeater sandwiches, and brisket.

- When slicing corned beef, pastrami, roast beef and brisket, slice the entire piece of meat into a small lexan and mix the meat around prior to portioning it in the bags. This will ensure that the fat is evenly distributed in the bag.

- Separate the lobes of the corned beef before slicing.
- Corned beef and pastrami should always be cut across the grain.

CHEESE SPECS

- Swiss, cheddar and jalapeno pepper jack cheese slices are larger and must be cut in half to make 2 slices of cheese.
- Put wax paper between each slice of cheddar, jalapeno pepper jack cheese, and Muenster to prevent the cheeses from sticking together.
- At the end of a piece of cheese, flip it over and place another full size piece on top and push it through the slicer. This will eliminate excess waste.
- Cheeses will be portioned into 1 lb. stacks and wrapped with plastic wrap.

MEAT AND CHEESE WEIGHTS

- TK, Sm TK, RB & Ham rolls - .340 - .350 lbs
- Salami - .040 - .050 lbs for 3 slices
- Corned Beef - .520 - .530 lbs
- Pastrami - .230 .240 lbs
- RB for Beefeater sandwiches - .520 - .530 lbs
- Brisket - .490 - .500 lbs
- Swiss, Cheddar, and Jalapeno Pepper Jack Cheese - . 080 - .100 lbs (cut in half to make 2 slices)
- Provo and Muenster - .040 - .050 lbs

CLEANING THE SLICER

To clean the slicer, follow these steps: 1.) Turn off and unplug. 2.) Put on metal mesh glove. 3.) Turn slice thickness into black zone, past "0". 4.) Tilt product carriage away from the slicer. 5.) Remove remnant cover. 6.) Remove blade cover. 7.) Open product deflector. 8.) Wash front and back of blade with all-purpose cleaner and a green scrub pad, rinse and clean with sanitizer and a towel and spray cleaned surfaces with Quat sanitizer and allow to air dry. Repeat cleaning process with all slicer surfaces. Wash removable part in the dishwasher. 9.) Slide towel with sanitizer between blade and guard ring. 10.) Turn the blade and towel by hand for one rotation, then remove towel. 11.) Clean and lubricate feed shaft with food grade oil. 12.) Spray entire slicer with sanitizer and allow to air dry. 13.) Replace blade cover and remnant cover. 14.) Close product deflector.

PORTIONING CHICKEN STRIPS

Portion chicken strips at . 270 - .280 lbs into a pickle bag. Store in a container dated with a recipe label. Portioned chicken strips have

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a 3 day shelf life.

POST-SHIFT DUTIES

Refer to the Daily Checkout Pop for a breakdown of cleaning and restocking duties.

OBSERVATION CHECKLIST

To be completed by a manager:

- ☐ Practices proper sanitation procedures
- ☐ Works cleanly and completely cleans and resets station after shift
- ☐ Uses metal mesh glove when cleaning the slicer
- ☐ Works efficiently and completes work in a reasonable amount of time
- ☐ Pratices FIFO with all sliced items
- ☐ Uses black bucket consistently for waste and slices with minimum wasted product

To be completed by the certified trainer:

- ☐ Understands, uses, and follows the par sheet
- ☐ Properly sharpens the slicer daily before beginning
- ☐ Demonstrates knowledge of proper procedures for all sliced items
- ☐ Uses all equipment correctly and safely
- ☐ Properly labels and dates all sliced items
- ☐ Works to ensure all food stays out of temperature danger zone

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

_____

Trainee Signature

Manager Signature _____