



FRESH CUT SEASONED FRIES

KEY INFORMATION

COOKING

- Blanched fries: 1 minute, 30 seconds
- Cooked fries: 3 minutes
- Cooked fries (well done): 4 minutes, 30 seconds

SHELF LIFE

- Blanched fries: 72 hours
- Cooked fries: 3 minutes
- Cases: 14 days

YIELD

- 1 case = 4 perforated pans
- 1 case = 60 Regular (10 oz.) or 33 Large (18 oz.) orders

INGREDIENTS

- Potatoes
 - Wingstop Wada Farms #1, 6-10 oz. each, Idaho Russet Burbank (50 lb. case)
 - Norkotah potatoes are authorized August – September
- Wingstop Fry Seasoning or requested seasoning

EQUIPMENT

- 2-compartment sink
- Potato slicer
- Steamer basket(s)
- Perforated pan(s)
- Plastic tongs
- Baker's rack with cover
- NSF approved 1/6 transfer container
- Fry bowl
- Fryers #4 and #5
- Fryer baskets
- Wire skimmer
- Metal pan
- Ounce scale
- Seasoning shaker
- Logo paper boat(s)
- Logo liner

WASHING & CUTTING POTATOES



- Wash hands using the 7 steps to proper hand washing.

1

- Inspect the potato cutter and verify:
 - Cutter is clean – if not, clean prior to using
 - All screws are present and secure – if not, notify GM. Do not use.
 - No blades are broken or missing – if not, notify GM. Do not use.
- Wash, rinse, and sanitize the sink.
- Take cases of potatoes to the prep sink (always follow FIFO). Place the case on the edge of the sink, remove the top.
- Place the potatoes in the sink opposite the mounted slicer.



2

- Check raw potatoes for bruises, blemishes, sprouting buds, or rotten spots.
 - Cut out the bad spots or throw the potato away.
- Fill the sink with cold water to help remove mud clots.
- Drain the water and rinse potatoes with cool running water.



3

- Fill the sink that has the potato slicer over it halfway with cold water to keep the cut potatoes chilled.
 - In warm areas, it might be necessary to add a few scoops of ice to help keep the cut potatoes chilled.
- If ice is added to the water, allow the ice to completely melt before cutting potatoes into the water.



4

- Place the potato in the potato slicer. Remove hand. Pull downward on the handle to slice.
- Keep sliced potatoes covered in the cold water until ready to blanch. This prevents browning and washes excess starch from the potatoes.
- Once all potatoes have been cut, drain the water from the sink and refill with fresh water.



- Inspect the potato cutter and verify”
 - All screws are present and secure. If not, notify GM. Fries must be searched for missing screw(s). If screw(s) are not recovered, fries must be discarded.
 - No blades are broken or missing – If not, notify GM. Fries must be searched for missing/broken blade(s). Verify entire blade(s) were recovered. If not, fries must be discarded.



Do not reach inside the slicer to dislodge fries that are stuck. Pull fries from underneath if needed.

BLANCHING POTATOES



- Wash hands using the 7 steps to proper hand washing.

1

- Preheat fryers #4 and #5 to 350°F.
 - Make sure oil is filled to the MAX line.
- Place a steamer basket in an adjacent empty sink, or on the drain shelf of the prep sink.
- Fill the steamer basket $\frac{2}{3}$ full with cut potatoes. Let drain for 5 minutes.



Do not reach inside the slicer to dislodge fries that are stuck. Pull fries from underneath if needed.



2

- Carry steamer basket over to fryers.
- Pour cut potatoes into the fryer baskets.
 - Fill fryer baskets no more than $\frac{2}{3}$ full to keep fries evenly covered with shortening. If the fries need adjusting in the basket, use plastic tongs (metal tongs will damage the fries).



3

- Carefully set fryer baskets into fryers. Press the 1 minute, 30 second timer.
- When timer sounds, shut off timer. Using both hands, carefully lift fryer baskets out of shortening.



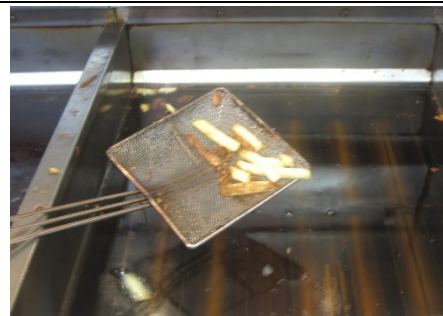
4

- Set 1 minute, 30 second timer for fryer recovery and drain time.
 - While draining, tilt the front of each basket up to help drain excess shortening from the fries.



5

- Skim each fryer to remove loose fries and potato pieces.



6

- Transfer 2 large baskets or 3 small baskets of blanched fries per one perforated pan.
 - 4 pans = 1 case.
- Use plastic tongs to help evenly distribute the fries.
- Retrieve a date dot for the current day. Write today's date on the date dot. Place the date dot on the corner of the perforated pan.



7

- Rotate older trays of blanched fries to the lowest shelves of the baker's rack.
- Starting with the lowest available shelf, place freshly blanched fries in the baker's rack.
- When adding new trays of freshly blanched potatoes to the baker's rack, leave a gap between each level of trays to let steam escape.
- Place non-perforated pans on the bottom to catch excess shortening.



FRESH CUT SEASONED FRIES

8

- Retrieve a date dot for the current day.
- Write today's date and the time the blanched fries were placed in the pan on a date dot.
- Place the date dot on the corner of the perforated pans.



9

- Let fries cool outside of the walk-in cooler until they have reached 70°F (up to 2 hours).
- Move room temperature fries to the walk-in cooler.
- Once fries have reached 34°-40°F (up to 6 hours after blanching), place the cover on the rack.



Putting the cover on the rack too early will trap steam and make the blanched fries soggy.



10

- Once blanched fries have reached 34°-40°F, they can be used to make Fresh Cut Seasoned Fries. Always use the lowest pans first (FIFO).
- Shelf life for blanched fries is 72 hours.



STOCKING FRESH CUT SEASONED FRIES ON THE LINE



- Wash hands using the 7 steps to proper hand washing.

1

- Fill a metal or plastic full sized metal or plastic pan half-way with ice.
- Place the pan of ice at the fries and boneless station



2

- Pull a perforated pan of blanched fries from the bottom of the bakers rack and place on the pan of ice at the fries and boneless station.
 - Always practice FIFO when pulling blanched fries from the bakers rack.



3

- Pull a perforated pan of blanched fries from the bottom of the bakers rack and place on the pan of ice at the fries and boneless station.
- Gather the other materials necessary for portioning fries.
 - Ounce scale
 - NSF approved transfer container
 - Plastic tongs



4

- The station is ready to portion fries.
 - Replace the pan of blanched fries as needed throughout the shift
 - Change ice in the pan every odd hour to ensure the blanched fries are kept below 41°F

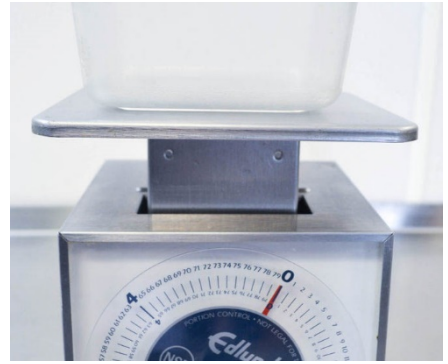
COOKING FRIES



- Wash hands using the 7 steps to proper hand washing.

1

- Set fryers to 350°F.
- Set an NSF-approved 1/6 transfer container on the scale.
 - Tare the scale by moving the red dial marker to “0” on an analog scale, or by pressing the “tare” button on a digital scale.



2

- Use plastic tongs to place blanched fries in the transfer container.
 - Regular Fries: 10 oz.
 - Large Fries: 18 oz.



3

- Place fries in a fryer basket and slowly drop into shortening.
 - Large baskets can hold up to 54 ounces of blanched fries (3 large or 5 regular orders).
 - Small baskets can hold up to 36 ounces of blanched fries (2 large or 3 regular orders).
- Press the 3-minute timer.
- After 30 seconds, shake the basket to help break apart the fries.



4

- When timer sounds, turn it off.
 - For well-done fries press the 1:30 second timer and cook for the additional time.
- Gently lift the basket from the shortening and place it on the basket holder. Tilt the basket up to help drain the shortening from the fries.

**5**

- Check guest ticket of special requests.
 - Unless requested fries are seasoned with Wingstop Fry Seasoning.
 - By request fries may be served plain or with a single alternate seasoning (Cajun, Lemon Pepper, or Parmesan). Special request fry seasonings are always seasoned in their own (new) bowl.
- Bring fry bowl to the fry basket. Pour cooked fries into the bowl for seasoning.



Clean fry baskets as they become caked with residue. DO NOT use stainless steel pads. They can snag and tear on basket edges, becoming a physical contaminant.

SEASONING AND PACKAGING FRIES



- Wash hands using the 7 steps to proper hand washing.

1

- Season and package fries as soon as possible after cooking.
- Seasoning should be stored in the gunner area in clear plastic shakers (glass shakers are not allowed) with appropriately sized metal lids.
 - Fry Seasoning, lid with small holes
 - Cajun Seasoning, lid with small holes
 - Lemon Pepper Seasoning, lid with small holes
 - Parmesan Cheese, lid with large holes
- Toss fries in the bowl while adding the specified Wingstop seasoning.
 - Seasoning should be evenly distributed.
 - Seasoning should be visible on the fries but not looked caked on.
 - Regular fries get approximately .15 oz. (by volume) of seasoning.
 - Large fries get approximately .20 oz. (by volume) of seasoning.
 - Have clean bowls available in case a different seasoning is requested.



2

- Once fries have been seasoned, place fries in a Wingstop-approved food tray with logo liner:
 - Regular Fries: 200 boat
 - Large Fries: 300 boat
- Fries dropped on the counter may be picked up with plastic tongs and placed in boat.



3

- Cooked fries can be held up to 3 minutes. If not served within that time, new fries should be prepared.
- Fries cannot be re-dropped to reheat or to burn off seasoning.
- If fries are made incorrectly or held for over 3 minutes, new fries should be prepared.



CHEESE FRIES



- Wash hands using the 7 steps to proper hand washing.

REGULAR SIZE

INGREDIENT	MEASUREMENT
Fries	10 oz.
Fry Seasoning	5 shakes
Gehl's Cheese Sauce	2 oz.

LARGE SIZE

INGREDIENT	MEASUREMENT
Fries	18 oz.
Fry Seasoning	10 shakes
Gehl's Cheese Sauce	3 oz.

1

- Season and package fries normally as described previously.



2

- Cheese Fries ordered for **DINE-IN**:
 - Take the boat of fries to the Gehl's Cheese machine
 - Depress the button and dispense cheese sauce on top of the fries.
 - Place cheese fries on a green tray and serve to the guest.



Regular Fry = 2 oz. of cheese sauce
Large Fry = 3 oz. of cheese sauce

FRESH CUT SEASONED FRIES

3

- Cheese Fries ordered TO-GO:
 - Take the boat of fries to the Gehl's Cheese machine
 - Depress the button and dispense cheese sauce on top of the fries.
 - If packaging for to-go orders, place loaded fries boat into a hoagie.



Regular Fry = 2 oz. of cheese sauce
Large Fry = 3 oz. of cheese sauce



4

- Compare the finished product with the visual on the Loaded Fries Build Guide to ensure quality.



BUFFALO RANCH FRIES

REGULAR SIZE

INGREDIENT	MEASUREMENT
Fries	10 oz.
Fry Seasoning	5 shakes
Original Hot Sauce	Evenly coat surface area
Ranch Dressing	Streak 1/3 of surface area

LARGE SIZE

INGREDIENT	MEASUREMENT
Fries	18 oz.
Fry Seasoning	10 shakes
Original Hot Sauce	Evenly coat surface area
Ranch Dressing	Streak 1/3 of surface area

1

- Pour the specified amount of shakes of fry seasoning onto the fries in the bowl. Use the ingredient chart above for reference.



FRESH CUT SEASONED FRIES

- 2 ▪ Empty fries into the appropriate sized boat with a liner.



- 3 ▪ Using a squeeze bottle, evenly coat the surface area of the fries in Original Hot Sauce.



- 4 ▪ Using a squeeze bottle, streak Ranch Dressing in a zig-zag formation to cover 1/3 of the fry surface area.



- 5 ▪ If packaging for to-go orders, place loaded fries boat into a hoagie.



- 6 ▪ Compare the finished product with the visual on the Loaded Fries Build Guide to ensure quality.



LOUISIANA VODOO FRIES

REGULAR SIZE

INGREDIENT	MEASUREMENT
Fries	10 oz.
Cajun Seasoning	5 shakes
Cheddar Cheese	2 oz.
Ranch Dressing	Streak 1/3 of surface area
Cajun Seasoning	1 shakes (over container)

LARGE SIZE

INGREDIENT	MEASUREMENT
Fries	18 oz.
Cajun Seasoning	10 shakes
Cheddar Cheese	3 oz.
Ranch Dressing	Streak 1/3 of surface area
Cajun Seasoning	1 shakes (over container)

1

- Pour the specified amount of shakes of Cajun seasoning onto the fries in the bowl. Use the ingredient chart above for reference.

**2**

- Empty fries into the appropriate sized boat with a liner.

**3**

- Dispense the specified amount of cheese dip onto the fries. Try to dispense out in a zig-zag formation across the fries to evenly coat.



FRESH CUT SEASONED FRIES

- 4 ■ Using a squeeze bottle, streak Ranch Dressing in a zig-zag formation to cover 1/3 of the fry surface area.



- 5 ■ Pour the specified amount of shakes of Cajun seasoning onto the fries in the container.



- 6 ■ If packaging for to-go orders, place loaded fries boat into a hoagie.



- 7 ■ Compare the finished product with the visual on the Loaded Fries Build Guide to ensure quality.

 LOADED FRIES BUILD GUIDE		
Building an order of Loaded Fries requires that the ingredients be added in the proper order. Follow the steps in the order they appear.		
CHEESE FRIES - REGULAR 12 oz. Fry  5 Shakes Fry Seasoning  2 - 1 oz. Bullets of Cheese Dip 	BUFFALO RANCH FRIES - REGULAR 12 oz. Fry  5 Shakes Fry Seasoning  5 Shakes Ranch Dressing  2 - 1 oz. Bullets of Cheese Dip  2 Shakes 1/2 of the surface area of Ranch  Optional: 1 oz. of Buffalo Blue Cheese Crumbles 	LOUISIANA VOODOO FRIES - REGULAR 12 oz. Fry  5 Shakes Fry Seasoning  2 - 1 oz. Bullets of Cheese Dip  2 Shakes 1/2 of the surface area of Ranch  1 Shake Cajun Seasoning 
CHEESE FRIES - LARGE 18 oz. Fry  10 Shakes Fry Seasoning  3 - 1 oz. Bullets of Cheese Dip 	BUFFALO RANCH FRIES - LARGE 18 oz. Fry  10 Shakes Fry Seasoning  5 Shakes Ranch Dressing  3 - 1 oz. Bullets of Cheese Dip  2 Shakes 1/2 of the surface area of Ranch  Optional: 1 oz. of Buffalo Blue Cheese Crumbles 	LOUISIANA VOODOO FRIES - LARGE 18 oz. Fry  10 Shakes Fry Seasoning  3 - 1 oz. Bullets of Cheese Dip  2 Shakes 1/2 of the surface area of Ranch  1 Shake Cajun Seasoning 
		