



SAUCE BOWL & PAN FLIPPING

KEY INFORMATION

SAUCE BOWLS

- Sauce bowls are exchanged for clean bowls every two hours.
- Once sauce in the bowls is exposed to chicken by our saucing process, remaining sauce in the bowls has the potential for contamination.
- Replacing sauced bowls with clean and dry bowls every two hours removes the possibly contaminated sauce from the line.
- It is suggested that restaurants have enough extra bowls to allow all of the bowls on the line to be replaced at once.
- Wet bowls should not be placed on the line.

PANS

- Insert pans are flipped between each shift.
- The morning crew flips pans before the night shift begins
- The night crew flips pans at the end of the shift to prepare for the morning shift
- Pans are also exchanged whenever a sauce has been emptied before refilling it.

SAUCE BOWL FLIPPING EVERY TWO HOURS

1

- Collect enough clean, dry, bowls to replace all bowls on the line.

2

- Remove dirty bowls from the sauce bowl shelves.
- Scrape excess sauce in the bowls into the trash and take dirty bowls to the dishwashing station.

3

- Wipe the shelves down with a clean sanitizer towel.

4

- Place the clean bowls on the shelves.
-

PAN FLIPPING BETWEEN SHIFTS

1

- Collect enough clean inset pans to replace all inset pans on the line.

2

- Following the order shown to the right, remove the old inset and transfer sauce from the old inset to the new inset.

INSET FLIPPING	
1 spatula for	LEM
1 spatula for	GAR- LRB
1 spatula for	HOT-MLD-HAB-ATM
1 spatula for	HAW-SKQ-BBQ
1 spatula for	LTO

3

- Place the new inset pan where the old one was.



Remember, we pour our costs and scrape our profits! Be sure to scrape the old inset to maximize your sauce transfer.

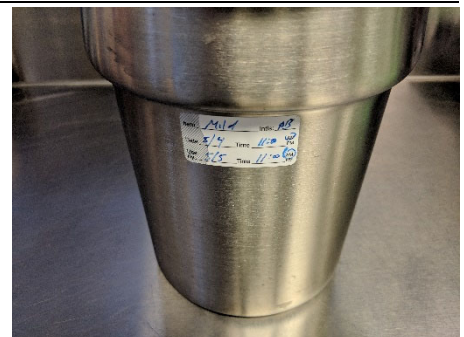


4

- Take the old inset pan to the 3-compartment sink to be washed.

5

- The inset on the saucing table may be filled with more sauce as long as the sauce comes from a container opened on the same date, or a sauce prepared on the same date, of the original sauce.
- Once a sauce has been replaced, it does not have to be flipped until the end of the shift, or until the amount has been diminished to less than a ladle.



LOW SAUCE PROCEDURE

1

- Once sauce has diminished to less than a ladle, remove the sauce inset and use a spatula to scrape the remaining sauce from the container into a bowl with the matching flavor.
- Do not mix old sauce from an inset with new sauce from the container.

**2**

- Take the dirty inset to the 3-compartment sink to be washed.

3

- Get a new inset and fill it with new sauce.

**4**

- Fill-out and place a date dot on the side of the inset.
- Place the new inset pan where the old one was.