

Rollergrill Excellence...

Welcome to the Oscar Mayer Rollergrill Excellence Program. You will find several grill management tools attached which can be used to help execute your rollergrill program and ensure success! The following are the key program objectives.

1

Provide great-tasting, fresh, quality products consistently with a value to our customers.

2

Generate increased sales and profits.

3

Attract new business.

4

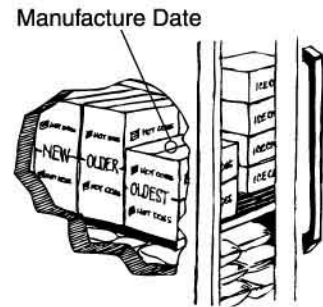
Generate repeat business.

Receiving, Storage & Thawing



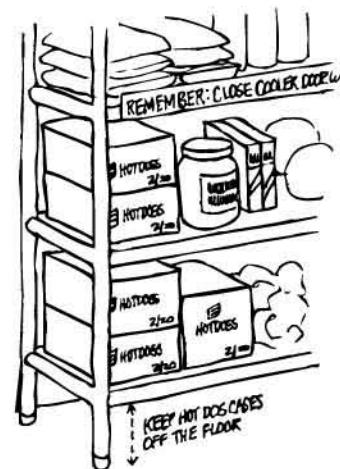
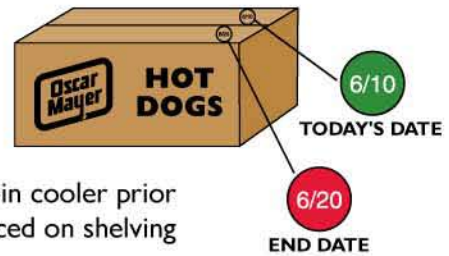
RECEIVING AND STORING HOT DOGS & BUNS

- Check-in all products by item and description.
- Oscar Mayer hot dogs will be delivered frozen.
- Place entire order in cooler backroom, placing new stock in back of existing stock.
- Product has a shelf life of 10 days when removed from freezer.
- If the shelf life of product has expired, dispose of product by removing product from packaging and place in plastic bag.
- Packaged buns should always be stored in open, dry areas. NEVER refrigerate buns, as this will dry them out. Buns have a four day shelf life when stored in original packaging, provided they are sealed.



THAWING HOT DOGS

- Product is to be marked the day it is moved to the cooler.
- Two dates should be marked:
 - **TODAY'S DATE.**
 - **END DATE.** (End Date = Today's date plus 10 days)
- Thaw hot dogs for 48-72 hours (approximately 3 days) in walk-in cooler prior to cooking. Make sure hot dog cases are kept off floor, and placed on shelving or pallets. **Do not thaw hot dogs at room temperature.**
- Once thawed, hot dogs have a shelf life of seven days stored in cooler. Seven days plus three thaw days equals 10 days which is the end date recorded on box. Discard product, when removed from cooler, at the end of the day.
- In emergency situations, hot dogs can be thawed by running cold water over hot dogs. Wearing disposable gloves, place a single layer of frozen hot dogs in a clean sanitized stainless steel pan, and run cold water over dogs until thawed. Check internal temperature of the hot dogs. They should be between 38°F and 45°F. Begin cooking process or refrigerate immediately.



- Wash hands thoroughly **every** time you handle food.
- Preheat the rollergrill. (Preheating with take approximately 30 minutes.)

DIAL GRILL: Turn on the rollergrill using the switch above the dials. Set the rear portion of the grill on MEDIUM or approximately #7 and set the front portion of the grill on LOW or approximately #4.

ELECTRONIC GRILL: Turn on the rollergrill using the switch to the right of the LED panels. The LED lights will flash 150°F while grill is warming up and will flash until preset heating temperature of 180°F is reached.

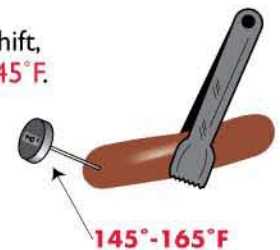
- Place buns in the authorized hot dog bag and store in bun drawer/warmer. The number of buns placed in the bun drawer/warmer is determined by the number of hot dogs that are on the grill. As more hot dogs are cooked, more buns need to be placed in hot dog bags and placed in the bun drawer/warmer. When storing buns, follow (FIFO) first in, first out.
- Heat hot dogs. (Hot dogs need to heat for 35 minutes) Refer to the Hot Dog Build-Up Chart for number of hot dogs by product you should place on the grill.

DIAL GRILL: Once grill preheated, place refrigerated links (40°F) on rear portion of the grill. After 35 minutes of heating, manually turn the rear portion to LOW or approximately #4.

ELECTRONIC GRILL: Place refrigerated links (40°F) on rear portion of the grill and press the heat button to start the cooking process (LED light should read 180°F). After 35 minutes of heating, the grill will automatically switch to the "Hold Mode" or 150°F.

- Hold hot dogs on low setting (#4 or 150°F) for a **maximum of four hours** for best color, texture and flavor. Hot dogs are **past their holding time** when the product looks **burned, wrinkled, dry or leathery**.
- Record discarded product on the standard foodservice waste sheet.
- Maintaining the correct temperature of hot dogs on the grill is critical. At least once per shift, check the internal temperature of the hot dogs to ensure that they are at a minimum of **145°F**.
- Use the following procedures to check temperature:

1. Clean probe thermometer with soap and water, rinse and then wipe clear.
2. Using a pair of tongs, remove one hot dog from the grill.
3. Insert the thermometer into the end of hot dog approximately two inches (as shown).
4. After 10-15 seconds, the temperature should be a minimum of **165°F**.
5. Remove thermometer and replace the hot dog on the rollergrill.
6. Adjust your grill setting if the temperature is too low or too high.

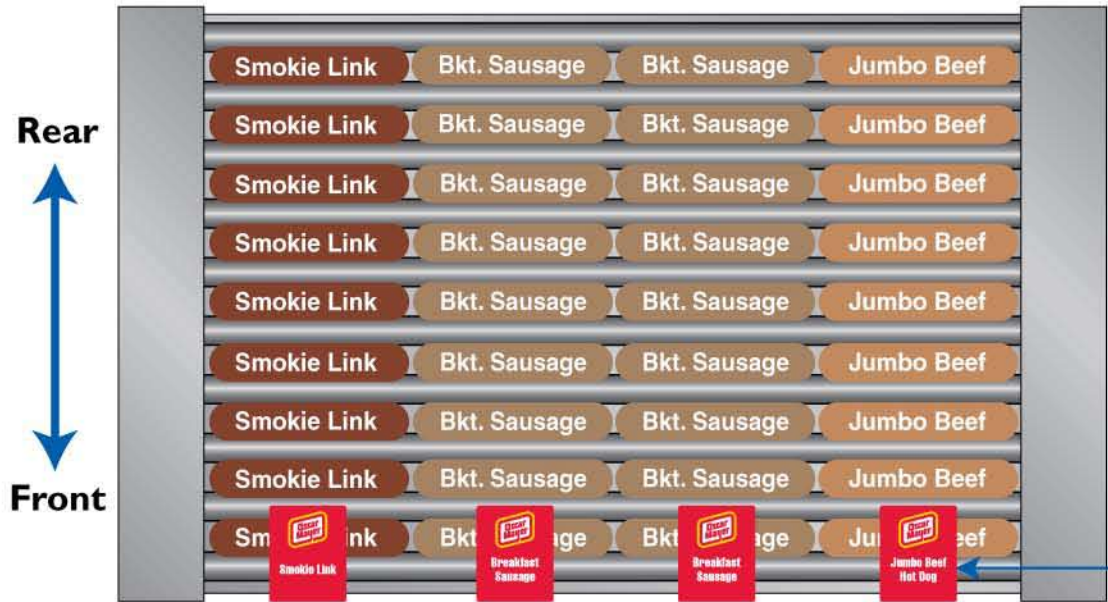


- Portion pack condiments:
 1. Store portion pack condiments at room temperature.
 2. Rotate product to ensure the oldest product is used first (FIFO).
 3. At least once per shift, the portion-pack condiments should be loaded into the dispenser unit until full.
- Bulk condiments: (Ketchup and mustard dispenser pumps)
 1. Make sure the pumps have been cleaned and sanitized.
 2. Return product pouch/jar to dispensing unit.



Suggested Rollergrill Plan-O-Gram

A.M. SCHEMATIC



Always use Flavor Identifiers to help customers identify products offered.

P.M. SCHEMATIC



NOTE: This chart provides a suggested product placement on the grill. The exact quantities should be determined by utilizing the build-up chart on the back of this page.



Build-Up Chart

- The objectives of managing hot dog production are to:
 - meet hot dog demand throughout the day with no out of stocks.
 - maximize sales.
 - minimize waste.

- The Daily Hot Dog Build-Up Chart will help you maintain the proper amount of hot dogs on the grill throughout the day. Always maintain a **minimum** of 3 hot dogs per SKU (item) at all times.

- ❶ Record the amount of each product that you place on the grill during each daypart.
- ❷ Record the number of each product that is removed as waste during each daypart.
- ❸ At the end of the day, record the number sold of each product on the Hot Dog Build-Up Log.
 - Number Sold = Grilled – Waste
- ❹ Review the worksheet each day and make adjustments to product placed on the grill during each daypart:
 - If you ran out of product during any daypart, add more product to the grill during that daypart.
 - If you had excessive waste during any daypart, reduce the amount of product placed on the grill during that daypart.

Minimum column must be filled in at all times based on sales trends.
Grilled and **Waste** columns must be completed daily.

6 AM - 10 AM		10 AM - 2 PM		2 PM - 6 PM		6 PM - 10 PM		10 PM - 2 AM		2 PM - 6 AM		TOTALS	
Minimum	Grilled Waste	Minimum	Grilled Waste	Minimum	Grilled Waste	Minimum	Grilled Waste	Minimum	Grilled Waste	Minimum	Grilled Waste	Minimum	Grilled Waste

JUMBO BEEF HOT DOG														
JUMBO SMOKIE														
CHEESEBURGER LINK														
JALAPEÑO & CHEESE														
BREAKFAST SAUSAGE														
OTHER														
OTHER														

1

Wash hands thoroughly every time you handle food.

2

Keep hot dogs at a food safe temperature of 140°F - 160°F.

3

Mark product with dates when moved to the cooler. Two dates should be marked.

—TODAY'S DATE

—END DATE (End Date = Today's Date plus 10 days)

4

Serve hot dogs within four hours for best color, texture and flavor.

5

Follow daily build-ups to ensure proper product offerings are available.

DAILY CLEANING

TASK	FREQUENCY	ACTION REQUIRED
Clean Rollers	Daily (during non peak hours)	<p>CAUTION: Rollers are hot! Use care when cleaning to avoid burning hands or fingers.</p> <p>When grill is warm, clean rollers with a clean wet cloth. Cold water or plain carbonated water works best to help lift grease. Always start at end of rollers and wipe towards center of rollers, as this prevents the grease from entering into the bearings.</p>
Clean Drip Tray	Daily (during non peak hours)	Slide out drip pan and clean with hot soapy water.
Clean Sneeze Guard and Bun Holder	When needed	Remove sneeze guard from rollergrill. Clean sneeze guard with hot, soapy water and dry with a damp cloth. Do not clean sneeze guard with window cleaner as this will cause scratching and fogging of the sneeze guard.
Grill Area	When needed	Grill area must be cleaned, sanitized and replenished. Be sure to wipe the entire counter area including condiment station.

TROUBLESHOOTING

PROBLEM	RECOMMENDED ACTION	WHAT TO CHECK	TO CORRECT
One section of the rollergrill does not roll.	Check other section of grill.	If other section does not roll.	Plug in. If already plugged call for Service.
		If other section does roll.	Call Maintenance.
One section of the rollergrill does not heat.	Check thermostat dial. Dial should be set on #5 for preheat, or #3 for holding.	If dial is not set correctly.	Adjust dial as necessary.
		If dial is set correctly.	Call Maintenance.
Product has a pale or yellow color.	Check product with probe thermometer.	If temperature is below 140°F product is undercooked.	Increase cooking temperature.
		If between 140-160°F, product is manufactured improperly.	Discard product and notify your sales manager.
Product is excessively dark.	Check product with the probe thermometer.	If temperature is above 160°F product is overcooked or above proper temperature.	Remove product and discard, lower cooking temperature of rollergrill.
		If product has been on grill for more than 4 hours, it is past recommended holding time.	Remove and discard product.
		Product is manufactured improperly.	Discard product and notify your sales manager.
Product is shriveled or wrinkled.	Check build-up chart for time product was placed on grill.	Product is past holding time.	Discard product.
		Frozen product being prepared.	Ensure product is thawed prior to cooking.
Product is streaking or spotting.		Uneven heat on rollergrill rollers.	Call Maintenance