



Hand-Breaded Chicken: Manager Cookout Card

Bring tray with at least three (3) breaded Chicken to station

Use purple tongs to gently place three HBC breasts into submerged fryer basket using outward motion

Press Hand-Breaded Chicken button with knuckle, return purple tongs and tray pan to station. Wash and sanitize hands. put on new gloves

When buzzer sounds, use red tongs to place largest chicken in grated transfer pan



Hand-Breaded Chicken



ENSURE THERMOMETER PROBE IS CLEAN AND SANITIZED

IF TWO COOKOUTS FAIL IN THE SAME FRYER, STOP USING CAN CALL FOR SERVICE

Let Chicken rest for 1-minute when removed from the fryer.
Begin with a clean and sanitized thermometer probe.
Insert probe into thickest portion of breast

If minimum of 165° met for a minimum of 15 seconds, the cookout is complete, and all breasts can be transferred to the PHU. If not, continue to steps 7 & 8. If at or above 165°, record temp

If temp is below 165° in step 6, record temp & take red tongs, transfer pan, and grate to 3-compartment sink and discard chicken

Only if temp check in step 6 is under 165°. Wash, rinse, sanitize and air dry the probe before proceeding (use a disposable paper towel to dry, if necessary), continue to check each breast in batch. Repeat entire process on next batch of chicken

