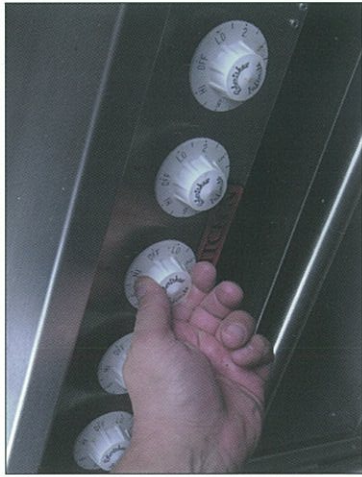
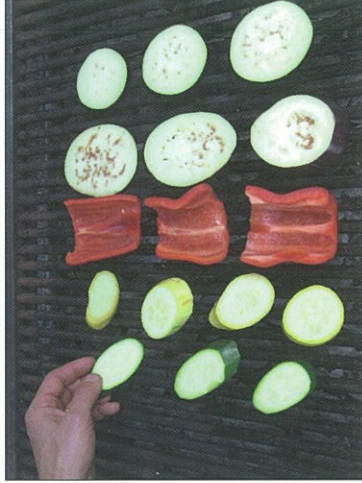


Grilling

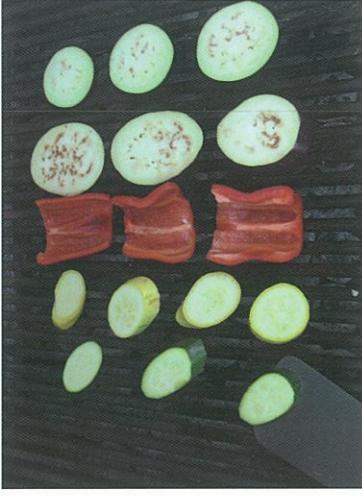
Grilling Vegetables



1 Preheat chargrill or griddle to 325°F (163°C) - 375°F (191°C).



2 Place items on grill.



3 Mark items.



4 Turn over items, mark on second side. Vegetables are ready to turn as soon as they have been marked.



5 Finish cooking items. Remove from grill and serve immediately.

Using Griddles

All the grilling steps except marking can be done on a griddle. In addition, the griddle can be used for volume cooking of many breakfast items such as scrambled and fried eggs, omelets, fried potatoes, pancakes and crêpes.

- Hot foods at 140°F (60°C) or above; cold foods at 40°F (4°C) or below.
- Use proper utensils or gloves when handling ready-to-eat foods.
- Do not reuse leftover grilled foods that have been held hot for service.

HACCP
Hazard Analysis Critical Control Points

TIPS
Clean, Encourage and Quality

- Place longer items horizontally across grill rods to prevent them from falling through.
- If cooking to order, anticipate customer rushes by starting popular items a few minutes before they arrive—check past production records.
- Keep grill and griddle clean and free of excess grease.
- Serve all grilled items within 10 minutes.