

# Foundational Tune-up: Equipment

## (Completed before the launch of Simplified Breakfast)

Restaurant Name \_\_\_\_\_

Store No. \_\_\_\_\_

Date \_\_\_\_\_

**Complete the following equipment tune-up. Use your equipment manuals and Quality Reference Guide (QRG) to verify settings and correct as needed.**



QR code that you can use for the Ecolab Cleaning and Sanitation Resource Portal. This portal is available to the restaurants to access ALL the cleaning procedures not only for this document but all Key Cards. \*Note- when looking for 2 drawer refrigerator drawer cleaning procedures – search under Equipment Side Refrigerator.

### Grills

Verify Grills temperatures are calibrated using surface probe.

	Bottom Front	Bottom Middle	Bottom Rear	Upper Middle
Grill Platen No.1				
Grill Platen No.2				
Grill Platen No.3				
Grill Platen No.4				
Grill Platen No.5				
Grill Platen No.6				

Notes :

#### Grill certification completed within the last 12 months

##### Grill No. 1

Date \_\_\_\_\_

Completed by \_\_\_\_\_

##### Grill No. 2

Date \_\_\_\_\_

Completed by \_\_\_\_\_

	Yes	No	Comment
Are the grill surfaces clean and free of carbon? (Remove upper release sheet and verify)			
Are the Teflon/release sheets in a good condition?			
Are the Teflon/release sheets correctly installed with no gaps and bubbles?			
Has Grill Recovery been completed recently (if so, when)? Ensure 'Start Cook Times' are utilized afterwards. Utilize the following <a href="#">LINK</a> or QR code above to review deep cleaning recovery procedures			
Has the exhaust hood been cleaned in the last 6 months?			

	Yes	No	Comment
Is there a system in place to replace spatula blades every 7-10 days?			
Verify the gaps using the Go/No Go tool			
* Reminder when checking gaps grill must have mushroom setting .425 programmed			
Proper amt of grill clips used			
Garland:			
<ul style="list-style-type: none"> <li>Two Platen Legacy (4/per Platen)</li> <li>Three Platen Legacy (5/per platen)</li> <li>Next Gen grills: 2 or 3 Platen (3/per Platen)</li> </ul>			
<b>Taylor</b>			
<ul style="list-style-type: none"> <li>Two Platen Legacy (6/per Platen)</li> <li>Three Platen Legacy (5/Platen)</li> <li>Next Gen Grille: 2 or 3 Platen (5/per Platen)</li> </ul>			

## Toasters and Qing ovens

	Yes	No	Comment
All toasters are dialed in for target toast color?			
Toast English muffin- are you able to achieve target toast?			
Are temperature settings, correct? Refer to page 4 for toaster settings			
Are Qing ovens calibrated?			
Current Qing Station guide is posted on Qing oven			
Current Muffin Toast Guide posted			
Complete daily toaster cleaning tasks			

## UHC

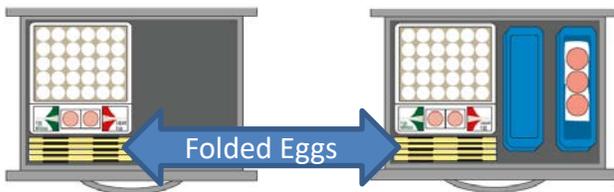
	Yes	No	Comment
Are all UHCs working as designed; including timers?			
Are all UHC temperature settings, correct? Check breakfast and lunch settings			
Are UHC trays being sanitized at least every 4 hours?			
Is the Shift/Area Manager observing restaurant conditions and using this information to provide feedback and guidance for effective cabinet management of the UHC?			

## Walk-in Fridge and Drawer

	Yes	No	Comment
Is the restaurant's pyrometer calibrated?			
Is the digital temperature readout on the outside of the walk-in fridge working and between 34°F and 40°F?			
Is the air temperature inside the walk-in cooler between 34F to 40°F?			
Is the digital temperature readout on the outside of the walk-in freezer working and between 0 and -10°F?			

	Yes	No	Comment
Is the air temperature inside the walk-in freezer between 0 to -10°F ?			
Are the walk-in evaporators clean and in good repair?			
Are the door curtains present and in good condition at the entry doors and external delivery doors of the walk-in refrigerator and freezer. Exception allowed for freezer cooler entry doors that are within a walk-in refrigerator.			
Does the walk-in refrigerator have secondary temperature gauge hanging inside and in good working condition ?			
Does the secondary temperature gauge in the walk-in refrigerator match the digital reading on the outside to the door?			
Are the gaskets on the walk-in refrigeration and freezer doors clean and in good repair?			
Does the auto door closure mechanisms function properly on the walk-in refrigerator and freezer?			
Are the shelving units clean and organized?			
Are all products on the shelves (not directly on the floor)?			
Is there a thawing rack in the walk-in?			
Check the air temp of grill side refrigerator - are the grill side refrigerator drawer's temperature between 34°to 40°F?			
Are the refrigeration drawers clean and in good repair?			

	Yes	No	Comment
Are the grill side freezers temperature between 0 and -10°F ?			
Are the insides of the freezers clean (free of ice build-up) and in good repair?			
Does the freezer door properly open and close?			
Is there a schedule for daily, weekly and quarterly cleaning of refrigerated drawers?			
Is the refrigerated drawer set up correctly for breakfast			



## Misc

	Yes	No	Comment
Review pgs. 5-7: Does the restaurant have all smallwares needed for breakfast – <i>Before ordering check with your operator</i>			
Is the blue bristle brush in good condition?			
Is the GTO set up correctly? Refer to Be Well Served layouts			
Is the manual egg scrambler being used?			
Is the 3.5 oz green handle spoodle being used for manual egg scrambler?			
Does the restaurant have and using large Cambro for baked McGriddles?			
Are the amber burrito pans and lids in good condition?			
Is the false bottom being used when Qing burritos?			
Are squeegees available and in good condition?			

# Muffin Toaster

## BREAKFAST TOASTER SETTINGS

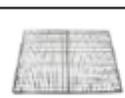
Antunes Horizontal Radiant Toasters (HRT)	
	<ul style="list-style-type: none"> <li>• Heater A: 65%</li> <li>• Heater B: 65%</li> <li>• Heater C: 0%</li> <li>• Muffin Toast Color: 750</li> <li>• Bagel Toast Color: 500</li> </ul>
Prince Castle Horizontal Toasters (IRT)	
	<ul style="list-style-type: none"> <li>• Power Setting / All: 68%</li> <li>• Muffin Toast Speed: 86 seconds</li> <li>• Bagel Toast Speed: 56 seconds</li> </ul>
Antunes Universal Toaster (UTX)	
	<ul style="list-style-type: none"> <li>• Muffin Motor Speed: 178 to 184</li> <li>• Bagel Motor Speed: 300</li> <li>• Upper IR: 78*</li> <li>• Lower IR: 28*</li> </ul> <p><i>* IR Settings must be the SAME for both Muffin &amp; Bagel</i></p>
Prince Castle Universal Toaster (URT)	
	<ul style="list-style-type: none"> <li>• Muffin Toast Time: 94 to 100 seconds</li> <li>• Bagel Toast Time: 48 seconds</li> <li>• Toast Power: 75 – 85%</li> <li>• Idle Power: 55%</li> </ul>
Antunes MT-12 Toaster	
	<ul style="list-style-type: none"> <li>• Restaurants using this toaster model should make adjustments specific to their toaster to achieve target toast characteristics.</li> <li>• An additional timer may be needed for Bagels. <ul style="list-style-type: none"> <li>○ Bagel Timer Starting Point: 38 seconds</li> </ul> </li> </ul>

**REMEMBER: These are all recommended settings / Adjust as needed to achieve GOLD STANDARD TOAST**

# Foundational Breakfast Smallwares

Item	Image	Product Description	OEM	OEM Part #	Qty Required
1	N/A	Breakfast Fundamentals Training Materials	N/A	N/A	1
2		3.5oz Spoodle with Green Handle f/ scrambled eggs	Franke	7071877	1
3		<i>Required</i> Container, Raw Egg, f/ scrambled eggs	Franke	18006550	1
			HKI	81300.04A	
4		McGriddle Colander, 18" x 26" x 5", Clear McDonald's	Carlisle Foodservice Products	1062807	1
5		AccuWater, 2 Oz. f/ egg cooking	Sonoco Plastics	15036996	1
6		Yolk Breaker Tong, Egg, Yellow Plastic f/ round eggs	Franke	27027515	2
7		Frame, Round Eggs Ring, 8-Pack (On the Grill) – x2 Required if cooking on a 2-Platen Grill & x3 Required if cooking on a 3-Platen Grill	Franke	27027600-1	2 or 3
8		Ring, Grill, 16" Silicone Black, 16.6" x 10.4" OD – 2x Required if cooking on a 2-Platen Grill & x3 Required if cooking on a 3-Platen Grill	Franke	27027602-2	2 or 3

# Foundational Breakfast Smallwares

9		Round Eggs Rings (On the Grill) x16 Required if cooking on a 2-Platen Grill & x24 Required if cooking on a 3-Platen Grill	Franke	27027604	16 or 24
<b>Item</b>	<b>Image</b>	<b>Product Description</b>	<b>OEM</b>	<b>OEM Part #</b>	<b>Qty Required</b>
10		Handle, Pick-Up, for Grill Ring and egg frame	Franke	27800042	2
11		Spatula, Flat, White with 14" Extended Handle f/ breakfast cooking	HKI	HK18001	2
12		Spatula, Flat, Black with 14" Extended Handle f/ breakfast cooking	HKI	HK18002	2
13		Brush, Yellow Handle, Blue Bristles f/ breakfast cooking	Franke	252754	1
14		Squeegee, Grill, Shortened Frame f/ grill prep	Franke	27804252	2
15		Squeegee Replacement Blades	Franke	27025979	Recommended to change blades every 6 months. Order if needed for refresh
16		Egg Container, Large Drawer, White f/ Refrigerator f/ breakfast organization	Sonoco Plastics	15116383	1
17		Organizer, Breakfast Product, Folded Egg f/ Refrigerator f/ breakfast organization	HKI	HKEHK18064	1
			Franke	27804365	
18		Holder f/ Bacon Pan 5 Tier f/ bacon holding	Franke	230071	1
19		Pan, 1/2 Size, Bake 13" x 18" x 1" f/ bacon cooking	Vollrath Company	5303	7
20		Rack, Bacon w/Wires Both Directions 16" x 11-3/4" x 3/4" f/ bacon cooking	Franke	4008737	7
21		Pan, OnCue Oven f/ breakfast Q-ing	Franke	27804788	2 if OnCue in restaurant
22		False Bottom f/ OnCue Burrito Pan f/ breakfast Q-ing	Franke	27807121	2 if OnCue in restaurant
23		Lid, OnCue Oven Pan f/ breakfast Q-ing	Franke	27804789	2 if OnCue in restaurant
24		Shelf for OnCue Oven f/ breakfast Q-ing	Franke	27804790	2 if OnCue in restaurant

# Foundational Breakfast Smallwares

25		Tray, UHC Utility	Sonoco Plastics	15036885	4 if OnCue in restaurant
26		Tray, Q-ing, Small Version 11"L x 7.75"W x .85"H	Sonoco Plastics	15066765	2 if OnCue in restaurant
Item	Image	Product Description	OEM	OEM Part #	Qty Required
27		Q-ing & OnCue Station Guide 1 per Q-ing oven – 2 or 3 total	Franke	8213192-20	2 or 3
28		Pan, Food, 1/2 Size, 4" Deep High Temp, Amber 1 per Q-ing oven – 2 or 3 total	Carlisle Foodservice Products	10421B13	2 or 3
28		Pan Tray, 1/2 Size Amber 1 per Q-ing oven – 2 or 3 total	Carlisle Foodservice Products	1043513	2 or 3
30		Cover, Food Pan, 1/2 Size Universal w/Handle, High Temp Amber 1 per Q-ing oven – 2 or 3 total	Carlisle Foodservice Products	10430U13	2 or 3
31		Tester, Q-ing Oven Micro Calibration	Moerman Inc.	MC08	1 of either the tester or bowl for calibration
32		Bowl, Water Calibration f/ Q-ing	ACP, Inc. (Amana)	12018801	
33		Pan, Full Size 2-1/2" Deep Polypropylene Ambient Food Pan f/ Burrito prep	Cambro Mfg. Co.	12PP190	10
34		Cover, Full Size, Seal Translucent Polypropylene f/ Burrito prep	Cambro Mfg. Co.	10PPCWSC190	10
35		Pan, 1/2 Size x 6" D, Black Coldmaster f/ Burrito prep	Carlisle Foodservice Products	CM110103	2
36		Butter Warmer	HKI	90016-M	1
			Franke	27805229-1	
37		Squeeze Bottle, FIFO, White, 16oz	FundaMetal Design Inc.	CB165330-300-1	2
38		Butter Q-ing Cup	Sonoco Plastics	15212216	6
39		Butter Q-ing Cup Lid	Sonoco Plastics	15212217	6
40		2" Silicone Pastry Brush w/ Hook, Red	Carlisle Foodservice Products	4040305	1

41		Spoon, 3oz. Solid Beige	Carlisle Foodservice Products	7006	1
42		Turner, Slotted White Plastic	Franke	4006803	1