

## Calibration Worksheet for Gold Standard Quality Products

Fried Product fryers are calibrated Fried Product fryers meet recovery standards			
Filet-O-Fish  ½ size filet basket	McChicken  ½ size, slotted	Nuggets  4 slotted segmented, 2 bags 2 slotted segmented, 1 bag	Crispy Chicken  ½ size, slotted
Cook time setting 3'40" or 220" Y N	Cook time setting 3'30" or 210" Y N	Cook time setting 3'30" or 210" Y N	Cook time setting 6'55" or 415" Y N
Temp 350° Y N	Temp 360° Y N	Temp 360° Y N	Temp 360° Y N
Recovery time Y N	Recovery time Y N	Recovery time Y N	Recovery time Y N

French fryers are calibrated French fryers meet recovery standards			
Fryer #1	Fryer #2	Fryer #3	Fryer #4
Cook time setting 3'10" Y N	Cook time setting 3'10" Y N	Cook time setting 3'10" Y N	Cook time setting 3'10" Y N
Temp 335° Y N	Temp 335° Y N	Temp 335° Y N	Temp 335° Y N
Recovery time Y N	Recovery time Y N	Recovery time Y N	Recovery time Y N

Fryers used for Hash Browns calibrated properly			
Fryer #1	Fryer #2	Fryer #3	Fryer #4
Cook time setting 3'0" Y N	Cook time setting 3'0" Y N	Cook time setting 3'0" Y N	Cook time setting 3'0" Y N
Temp 360° Y N	Temp 360° Y N	Temp 360° Y N	Temp 360° Y N
Recovery time Y N	Recovery time Y N	Recovery time Y N	Recovery time Y N

Grills are calibrated				
	Front	Middle	Rear	Upper
<b>Grill #1</b>				
<b>Grill #2</b>				
<b>Grill #3</b>				
<b>Grill #4</b>				

The Microwave (Q-ing) oven(s) is/are properly programmed and calibrated											
Oven #1			Oven #2			Oven #3			Oven #4		
Programmed	Y	N	Programmed	Y	N	Programmed	Y	N	Programmed	Y	N
Calibrated	Y	N	Calibrated	Y	N	Calibrated	Y	N	Calibrated	Y	N

Oven(s) is/are calibrated properly and timers are correctly programmed for all oven products.											
Oven #1			Oven #2			Oven #3			Oven #4		
<b>Pies</b>	Temp	Y N	<b>Pies</b>	Temp	Y N	<b>Pies</b>	Temp	Y N	<b>Pies</b>	Temp	Y N
	Timer	Y N		Timer	Y N		Timer	Y N		Timer	Y N
<b>Biscuits</b>	Temp	Y N	<b>Biscuits</b>	Temp	Y N	<b>Biscuits</b>	Temp	Y N	<b>Biscuits</b>	Temp	Y N
	Timer	Y N		Timer	Y N		Timer	Y N		Timer	Y N
<b>McGriddles</b>	Temp	Y N	<b>McGriddles</b>	Temp	Y N	<b>McGriddles</b>	Temp	Y N	<b>McGriddles</b>	Temp	Y N
	Timer	Y N		Timer	Y N		Timer	Y N		Timer	Y N
<b>Cookies</b>	Temp	Y N	<b>Cookies</b>	Temp	Y N	<b>Cookies</b>	Temp	Y N	<b>Cookies</b>	Temp	Y N
	Timer	Y N		Timer	Y N		Timer	Y N		Timer	Y N
<b>Other</b>	Temp	Y N	<b>Other</b>	Temp	Y N	<b>Other</b>	Temp	Y N	<b>Other</b>	Temp	Y N
	Timer	Y N		Timer	Y N		Timer	Y N		Timer	Y N

Are toasters set to the correct toast time and properly calibrated?											
Toaster #1			Toaster #2			Toaster #3			Muffin/Bagel Toaster		
Correct Time	Y	N	Correct Time	Y	N	Correct Time	Y	N	Correct Time	Y	N
Properly Calibrated	Y	N	Properly Calibrated	Y	N	Properly Calibrated	Y	N	Properly Calibrated	Y	N

Steamer(s) is/are calibrated properly including the steam cycle											
Steamer #1			Steamer #2			Steamer #3					
Temp	Y	N	Temp	Y	N	Temp	Y	N			
Steam Cycle Time	Y	N	Steam Cycle Time	Y	N	Steam Cycle Time	Y	N			

**UHCs are calibrated and programmed correctly**

**Breakfast Menu**

<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____
<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____
<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____
<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____

**Juice dispenser(s) is/are properly calibrated and serving temperature is correct: 35°F to 45°F (2°C to 7°C)**

<b>Dispenser in Drive-thru</b>	<b>Dispenser at Front Counter</b>	<b>Additional Dispenser(s)</b>
5 parts water to 1 part concentrate Y N Temp Y N	5 parts water to 1 part concentrate Y N Temp Y N	5 parts water to 1 part concentrate Y N Temp Y N

**Brew/holding temperatures of coffee is correct. Water volume is properly calibrated**

<b>Unit #1</b>	<b>Unit #2</b>	<b>Unit #3</b>	<b>Unit #4</b>
Brew Temp 195°- 205° Y N	Brew Temp 195°- 205° Y N	Brew Temp 195°- 205° Y N	Brew Temp 195°- 205° Y N
Holding Temp 170°- 180° Y N	Holding Temp 170°-180° Y N	Holding Temp 170°- 180° Y N	Holding Temp 170°- 180° Y N
Decanter 60 fl. oz water Y N	Decanter 60 fl. oz water Y N	Decanter 60 fl. oz water Y N	Decanter 60 fl. oz water Y N

**Draw temperature on McCafé shakes is correct (22°F to 24°F)**

Yes \_\_\_ No \_\_\_

Record Temperature: \_\_\_\_\_

**Draw temperature on sundaes is correct (16°F to 18°F)**

Yes \_\_\_ No \_\_\_

Record Temperature: \_\_\_\_\_

**Soft serve/sundae topping temperatures are correct (115°F to 125°F) or (46°C to 52°C) and volume (1 oz)**

Record Fudge temperature:

Record Other:

Record Fudge volume:

Record Other:

**Syrup ratio on shakes is correct ( 1 fluid ounce (+/-) 1/8 ounce in 7 seconds)**

<b>Chocolate</b>	<b>Strawberry</b>	<b>Vanilla</b>	<b>Other</b>
_____ fl. oz in 7 seconds	_____ fl. oz in 7 seconds	_____ fl. oz in 7 seconds	_____ Fl. oz in 7 seconds

UHCs are calibrated and programmed correctly					
Regular Menu					
<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____
<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____
<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____
<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____	<b>Product</b> _____ Temp _____ Time _____

Heated Landing Zone (HLZ) is calibrated to the correct temperature			
Unit #1 Side 1	Unit #2 Side 2	Unit #2 Side 1	Unit #2 Side 2
Air 220° Y N	Air 220° Y N	Air 220° Y N	Air 220° Y N
Platen 160° Y N	Platen 160° Y N	Platen 160° Y N	Platen 160° Y N

Dispenser/sauce guns are calibrated					
Ketchup 10:1 6 shots = 2 fl oz	Ketchup 4:1 6 shots = 3 fl oz	Mustard 45-50 shots = 1 fl oz	Tartar Sauce 3 shots = 2 fl oz	Big Mac Sauce 6 shots = 2 fl oz	Mayo 10 shots = 5 fl oz
Dispenser 1 Y N	Dispenser 1 Y N	Dispenser 1 Y N	Gun 1 Y N	Gun 1 Y N	Gun 1 Y N
Dispenser 2 Y N	Dispenser 2 Y N	Dispenser 2 Y N	Gun 2 Y N	Gun 2 Y N	Gun 2 Y N
Dispenser 3 Y N	Dispenser 3 Y N	Dispenser 3 Y N	Gun 3 Y N	Gun 3 Y N	Gun 3 Y N
Dispenser 4 Y N	Dispenser 4 Y N	Dispenser 4 Y N	Gun 4 Y N	Gun 4 Y N	Gun 4 Y N

McCafé Machine temperature and volume are calibrated properly	
Temp 165° - 175° - Temp Meets	Yes ___ No ___
Volume is correct as compared to PQRG – Volume Meets	Yes ___ No ___

Blended Ice Machine is calibrated properly	
Product & Ice calibration cylinders are available	Yes ___ No ___
Volume is correct as compared to QRG – Ice Volume Meets	Yes ___ No ___
Product Volume Meets	Yes ___ No ___

<b>Drink tower(s)/ABS is/are properly calibrated for all beverages</b>			
<b>Tower/ABS in Drive-thru</b>	<b>Tower(s) at Front Counter</b>	<b>Tower(s) in lobby</b>	<b>Additional Tower(s)</b>
Date completed: _____	Date completed: _____	Date completed: _____	Date completed: _____
Completed by: _____	Completed by: _____	Completed by: _____	Completed by: _____

<b>Draw temperature for carbonated soft drinks is between 33°F to 36°F (1°C to 4°C)</b>			
<b>Tower/ABS in Drive-thru</b>	<b>Tower(s) at Front Counter</b>	<b>Tower(s) in lobby</b>	<b>Additional Tower(s)</b>
Coca-Cola Left      Y N	Coca-Cola Left      Y N	Coca-Cola Left      Y N	Coca-Cola Left      Y N
Coca-Cola Right     Y N	Coca-Cola Right     Y N	Coca-Cola Right     Y N	Coca-Cola Right     Y N

<b>Draw temperature for non-carbonated soft drinks is between 33°F to 45°F (1°C to 7°C)</b>			
<b>Tower/ABS in Drive-thru</b>	<b>Tower(s) at Front Counter</b>	<b>Tower(s) in lobby</b>	<b>Additional Tower(s)</b>
Orange                Y N	Orange                Y N	Orange                Y N	Orange                Y N

<b>Dairy mix in all shake and sundae machine reservoirs is between 34°F to 40°F (1°C to 4°C)</b>	
Machine #1	Record temp in shake/sundae reservoir:
Machine #2	Record temp in shake/sundae reservoir: