

Safety

- Walk new Crew through things to look out for things such as spills, unsafe conditions, or items in need of repair
- Look out for food safety hazards
 - Wear blue gloves when handling raw items at the grill
 - Use dedicated tools for the grill station
 - Do not use expired food – Look for “Best Before” date on the frozen boxes and containers of fresh beef patties
 - **If a product does not look cooked, do not serve it**
 - You should not see pink meat or juices in a burger when it’s cooked
 - Internal temperatures of beef should be above 155°F (69°C) - During **Food Safety runs**, 10:1 patties are removed from the grill **after seasoning**. Once the correct temp has been verified, use the onion shaker to apply onions to the patties in the UHC tray, then move to UHC

Stocking & Cleaning

- Wash hands and role model good hygiene
- Check and maintain stock levels during shift
- Station & floor cleanliness during shift
- Use the Station Guide as a visual during training
- Scraping/squeegeeing/wiping platens and grills every 15 minutes.
- Platens should be clean and in down position when not in use.

UHC and eProduction

- Familiarize new Crew with the UHC and eProduction monitors
- eProduction
 - Explain that the UHC monitor indicates how many 10:1 patties are to be cooked and held at any given time and is the production system for UHC management
- UHC
 - Review UHC holding time, temperature, as well as maximum quantity in the tray
 - Vertical Cabinet Management (VCM) - All the items in the UHC should be set up vertically to show how many slots are dedicated to each ingredient
 - The waste bin for expired products, when and what it is used for

Grill Monitor

- Familiarize new Crew with the Grill monitor and remind them that cooked 4:1 patties are **never** held in the UHC
- Provide detail on how to use the Bump Bar with the Grill monitor



- Share that the top row of the Grill monitor shows the grill orders (i.e. no-onions, no seasoning) for 10:1 and the bottom row shows the number of 4:1 fresh beef patties to cook.

This is an optional resource for independent franchisees (who choose to use it). Franchisees are independent employers and each franchisee and each franchisee restaurant is unique. Therefore, Franchisees may choose to use all, some, or none of this resource in operating their own McDonald’s restaurant(s).

If you work for a franchisee organization, please check with your franchisee, or the person designated by your franchisee (for example your General Manager), to determine whether and which of these resources your franchisee has chosen to use, if any.

Station Training Aid: **Grilling Regular Menu**

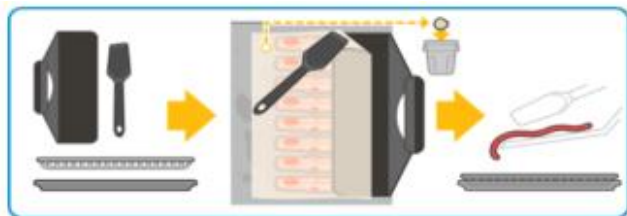


- ❑ Explain the concept of Look-Bump-Cook-Serve
 - **Look:** to determine how many grill order patties are needed
 - **Bump:** the order off the Grill monitor
 - **Cook:** the patties
 - **Serve:** the ribbon off the screen (**Note:** The ribbon lets you know what side of the prep table the 4:1 is for.)
- Wipe down release sheets with a damp grill cloth at least every 15 minutes
- Inspect Grill equipment, tools, and release sheets looking for signs of wear and tear – notify management if anything needs maintenance or replaced

**This is a resource to use in addition to the Crew Academy Grilling [Crew Trainer/Coach Guide](#) and the PQRG.*

Bacon

- ❑ Demonstrate how to cook and remove bacon



- ❑ Label tray with a 4-hour holding time and place on the bacon rack
- ❑ Explain FIFO and proper rotation

Cleaning

- ❑ Walk new Crew through Clean As You Go (CAYG): grill, grill tool organizers, area floor
- ❑ Grill equipment
 - Wash, rinse, and sanitize grill tools and UHC trays every 4 hours
 - Empty and clean grill troughs daily
 - Steam cleaning the grill surface - grill surfaces should be cleaned before and after peak hours, and at least 4 times per day. Explain this prevents the carbon buildup that happens over the regular course of cooking on the grill.

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